

# THE NATIONAL PROVISIONER

DECEMBER 30 • 1944

Leading Publication in the Meat Packing and Allied Industries Since 1891

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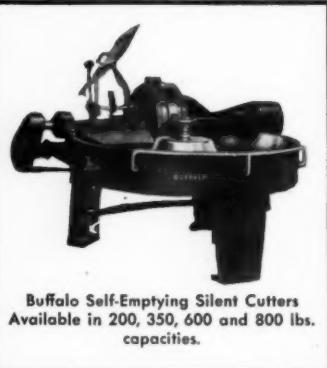
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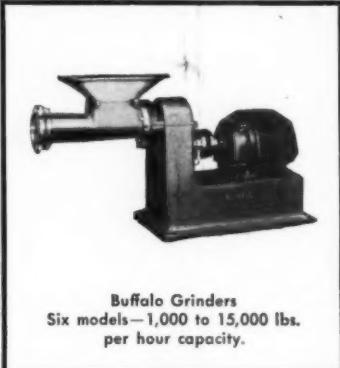
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**THE NATIONAL  
PROVISIONER**

Volume 111

DECEMBER 30, 1944

Number 27

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**EDITORIAL STAFF**

EDWARD R. SWEM, *Editor* • VAL WRIGHT, *Managing Editor*  
ROBERT V. SKAU, *Market Editor* • R. ASHLEY CRANDALL,  
*Associate Editor*

Washington: C. B. HEINEMANN, JR., 1420 K St., N. W.

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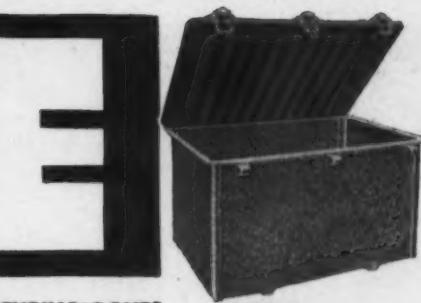
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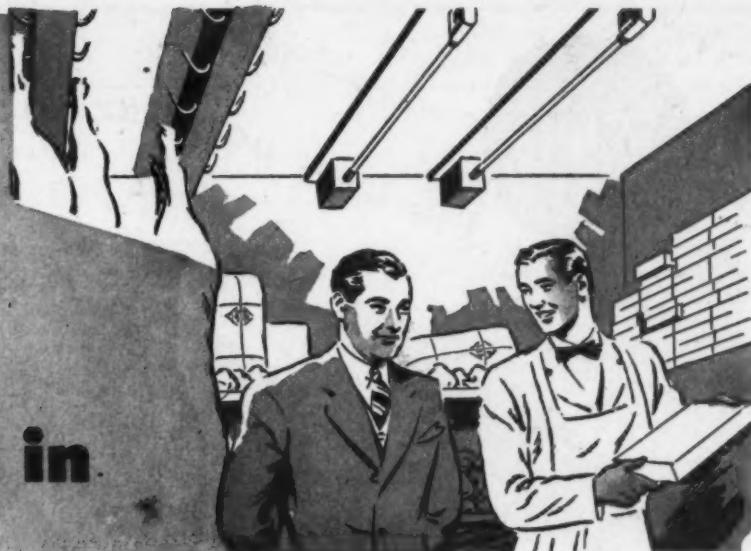
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## Industry Spokesmen See Some Decline During 1945 from Record 1944 Volume

### FOSTER PRAISES MEAT INDUSTRY FOR SETTING PRODUCTION RECORD

THOUSANDS of farmers and ranchers in every state deserve great credit for their part in making possible world's record meat production of 25,000,000,000 lbs. this year," declared T.

Henry Foster, chairman of the board of the American Meat Institute, in a year-end report on the meat packing industry.

"Department of Agriculture estimates of the total number of animals dressed in 1944," Foster said, "were 19,700,000 cattle, 14,200,000 calves, 16,600,000 hogs, and 24,300,000 sheep and lambs.

"Approximately 43 per cent more meat was produced by the meat packing industry in the three war years—1942, 1943 and 1944—than was produced in the two war years of 1917 and 1918.

"Farmers' income from the sale of live animals for meat purposes has been steadily rising in recent years. In the year just closing, meat packers paid out more than \$6,000,000,000 to farmers and ranchers. This amount was \$2,500,000,000 greater than was paid out during the peak year of World War I.

"The achievement of the American farmer and rancher in surpassing all livestock production records in 1944 was especially notable because shortages of help and machinery had to be dealt with. These two factors—and many others—also beset the meat packing industry and served as a challenge to the resourcefulness of meat packers in achieving an all-time world's record for meat production."

Foster said that, according to the Bureau of Labor Statistics, in 1944 there were several months when from 6,000 to 9,000 fewer employees were working as compared to the same months in 1943, and yet production had risen to far greater volume than in 1943.

Commenting upon recent operations,



T. H. FOSTER

Foster said that in November and December, hogs handled were 25 and 21 per cent less, respectively, than in the same months in 1943. However, the number of hogs in November—5,258,000 head—was 18 per cent greater than the November 10-year average. The number dressed in December—6,000,000 head—was about 21 per cent less than the same month in 1943, but 17 per cent greater than the December 10-year average.

"On the basis of government figures, it is estimated," said Foster, "that the number of hogs dressed during January, February, March and April of 1945 might be about 34 per cent less than for the same period in 1944. Estimates of the amount of pork to be produced in 1945 would indicate that the per capita civilian consumption will be about 18 lbs. less than it was in 1944.

"Cattle dressed under federal inspection in 1944 are estimated at 14 million head, a 19 per cent increase as compared with the previous year, and a 34 per cent increase compared with the 10-year average."

Foster pointed out that one of the optimistic factors in the 1945 meat situation is that whereas the American civilian ate approximately 51 lbs. of beef this year, consumption would be increased to 60 lbs. in 1945.

Foster said that, according to WFA estimates, about 7,000,000,000 lbs. of the 25,000,000,000 lbs. of meat produced by the American meat packing plants and from all other sources, was allocated to all branches of the U. S. armed services and to lend-lease in 1944. Outlets

(Continued on page 25.)

### WHAT HAPPENS TO RILEY ON JANUARY 7 BROADCAST

Riley's efforts to train his son in the manly art of fisticuffs causes considerable confusion on the January 7 broadcast of the American Meat Institute's Sunday night radio comedy, "The Life of Riley," starring William Bendix. Riley tries to train Junior for a boxing match with Gillis' son, but Junior is anxious to avoid coming to blows with the Gillis boy because his girl disapproves. Riley tries to get the girl's cooperation because he doesn't want people to think his son is a coward. It ends in the typical Riley fashion. See your paper for time and station.

### TOBIN ASSAILS OPA FOR ITS POLICY ON LIVESTOCK CEILINGS

THE following year-end statement was issued by F. M. Tobin, president, National Independent Meat Packers Association, as a review of meat industry developments during the past year and an evaluation of prospects for 1945:



F. M. TOBIN

something is done by the Office of Price Administration and the War Food Administration to correct the situation, everyone in the industry is going to wind up with very bad losses for this coming year and many will be forced out of business.

"The Office of Price Administration made a terrible mistake when it put ceilings on meat products without putting corresponding ceilings on livestock at the same time.

"I went to Washington several times in 1942, with other packers, trying to show the OPA that it was absolutely wrong to put ceilings on our products without corresponding ceilings on our raw materials. We were told many times that they could not do it, and that it would not work out and many other excuses. We finally got ceilings on hogs but at \$1 to \$1.25 higher than they should have been in relation to the ceilings on our pork products.

"Our Department of Agriculture and the War Food Administration encouraged the farmers to raise more hogs and to feed them to heavy weights in 1943, and when the 1943 spring crop started to come to market, there were so many hogs that the meat packing industry could not take them fast enough, cre-

(Continued on page 22.)

## VICTORY IS NOT YET WON, WILSON WARNS; WEIGHS '45 OUTLOOK

LIVESTOCK marketings and meat production, when greatly needed, rose to a new high record in 1944 in spite of the "many wartime problems," said Thos. E. Wilson, chairman of the



THOS. WILSON

son than in any other year of this war, and much more than in many prewar years.

"Our farms and ranches have done a remarkable production job notwithstanding serious shortages of labor, machinery and supplies. Not only did livestock production reach high levels in 1944, but crop production again was very large. A bumper corn crop has relieved the feed grain situation, about which there was so much concern a year ago, and we now have adequate feed for another season of high-level meat animal, dairy and poultry production.

### Less Meat in 1945

"We cannot expect, however, to have more meat in 1945. Farmers have materially reduced the production of hogs, and according to latest official reports, further decreases are indicated. Hog slaughter this winter is showing the effects of this reduction and even larger decreases are ahead although the great demand for pork continues on the home and fighting fronts.

"While there was some liquidation of beef cattle in 1944, marketings were orderly and not excessive. This was fortunate in several ways. It provided more beef even though cattle feeding had been reduced. Orderly marketing by producers made it possible for packers to handle the cattle promptly despite the labor shortage. With further beef cattle liquidation a possibility, and with some increase in cattle feeding under way, there may be somewhat more beef available in 1945 than a year earlier, but it can hardly be expected to be sufficient to offset the reduction in pork.

"Veal production may be larger than last year but less lamb and mutton is expected. The outlook seems to be for a smaller civilian meat supply in 1945 even though we should have the good

fortune of an early European victory.

"As we begin another year, first of all, we hope and strive for an early victory. But our victory is not yet won, and our efforts must be geared to match every contingency. Therefore, we in the livestock and meat industry must be prepared for the possibility that our meat supply problems may indeed become more difficult before peace and peacetime balance can return."

## PRODUCTION WILL TOP "NORMAL" YEARS BY A WIDE MARGIN: HOLMES

JOHN HOLMES, president of Swift & Company, Chicago, issued the following summary outlook for meat industry operations during 1945:

"Total volume of meat, dairy and poultry products to be produced in 1945 will be somewhat less than the record production of 1944. This outlook is based on estimates of the United States Department of Agriculture.

"The outlook for various products, based on these estimates, is briefly as follows:

"Pork.—A major decline from the very large supplies of 1944 to about the level of 1942, which, however, is considerably above the average of the last ten years.

"Beef.—Moderately larger supply, with an increase in the proportion of better grades.

"Veal, Lamb and Mutton.—Some what smaller production.

"Poultry Products.—Both egg and poultry meat production are expected to decline.

"Butter and Cheese.—Butter production may decline slightly and cheese production may increase somewhat.

"Fats and Oils.—Smaller production, chiefly in lard.

"The volume of our business is largely dependent upon the volume of agricultural products produced and marketed. If present trends continue, our total business operations in the coming year are likely to be somewhat smaller than the peak year of 1944, but still much above previous normal volumes."

### NAME CONVENTION SITE

Announcement that the National Frozen Food Locker Association will hold its annual convention next year in Kansas City, Mo., September 24 to 28, is made by Albert Guggedahl, executive secretary.

## EASTWOOD SEES 1945 CONSUMPTION OF 130 POUNDS BY CIVILIANS

POINTING to the record accomplishments of the meat packing industry in the face of handicaps during 1944, George A. Eastwood, president, Armour and Company, Chicago, in a year-end statement to THE NATIONAL PROVISIONER pointed out that the feed supply outlook had necessitated a reduction in livestock supplies which would be reflected in a somewhat smaller industry volume during the coming year. The statement by president Eastwood is as follows:

G. A. EASTWOOD

"In the year 1944 the meat packing industry turned out a record production of some 25,000,000,000 lbs. of product. This record was made possible first of all by the magnificent job done by the livestock producers, who greatly increased livestock supplies, and second by long hours of overtime work in the packing plants and the use of every available piece of equipment.

### 143 Lbs. per Person in '44

"A substantial part of the year's tremendous production was taken by the government for the use of the armed forces and for lend-lease purposes. The remaining portion which went to the civilian trade was sufficient to permit a per capita consumption of 143 lbs. While this was a greater consumption than in any year in the last decade, it was not nearly sufficient to meet the tremendous demand occasioned by full employment and wartime wages, with the result that there was constant complaint of shortages in the retail stores and constant need for the packers to allocate available supplies.

"Price control—a wartime measure did not permit meat prices to rise unduly as might otherwise have been the case. On the contrary, wholesale meat prices tended to be slightly lower at the end of the year than they were at the beginning—something to be remembered when discussing the cost of living.

"The tremendous productive effort on the farms and ranches which made possible the 1944 record supply of meat literally melted away the nation's accumulation of livestock feeds, and while the 1944 corn crop is estimated to be the largest ever harvested, the feed supply outlook has dictated a reduction in livestock supplies which will be reflected in a reduction in the meat supply in this coming year of 2,000,000,000 lbs. under the 1944 record of 25,000,000,000 lbs.

(Continued on page 22.)

## PRODUCTION OF MEATS & MEAT PRODUCTS

FEDERALLY inspected production of meats during 1944 is estimated by the American Meat Institute at 18,000,000 lbs. against 16,832,000,000 lbs. in 1943; 15,546,000,000 lbs. in 1942; 13,832,000,000 lbs. in 1941 and an annual average of 11,867,000,000 lbs. for the 1933-42 period. Production of lard by inspected plants in 1944 is estimated at 2,375,000,000 lbs. against 2,080,000,000 lbs. in 1943; 1,724,000,000 lbs. in 1942, and the 1933-42 average of 1,253,000,000 lbs.

The table shows federally inspected production (in millions of pounds) of the different types of meat for 1944 and 1945, as estimated by the AMI, and output in earlier years.

	Lamb	Pork			
Beef	Veal	and	(excl. Mutton)		
		Mutton	Lard		
1945**	7,300	875	775	7,250	1,800
1944	6,700	925	875	9,500	2,375
1943	5,970	597	958	9,308	2,080
1942	6,347	667	880	7,562	1,725
1941	5,739	569	750	6,344	1,526
1933-42 av.	5,074	600	711	5,477	1,253

\*Including rendered pork fat.

\*\*Estimate by AMI.

While federally inspected packers must supply all of the meat needed by the armed forces and lend-lease, civilians draw upon meat from commercial, local retail and farm slaughter. Total U. S. production of meat by all agencies (in millions of pounds) is shown in the following table:

	Lamb	Pork			
Beef	Veal	and	(excl. Mutton)		
		Mutton	Lard		
1944**	9,100	1,675	975	12,800	3,300
1945	8,536	1,142	1,107	15,371	3,061
1942	8,531	1,139	1,045	10,728	2,469
1941	8,662	1,028	925	9,447	2,281
1933-42 av.	7,208	1,026	884	8,426	1,980

\*Including rendered pork fat.

\*\*Estimate by AMI.

Dressed weights in 1944 were lighter than in the preceding year, but the averages for the whole year may be somewhat heavier than those shown below because producers have been able to feed more generously in the last few months. Average dressed weights in the first ten months of 1944, compared with annual averages for earlier years:

	Sheep and				
Cattle	Calves	Hogs	Lambs		
lbs.	lbs.	lbs.	lbs.		
1944	487.1	117.9	185.8	40.6	
1945	511.8	115.2	192.1	41.2	
1942	517.7	116.4	184.5	40.9	
1941	527.3	110.4	181.7	41.5	

Dressing yields for cattle and calves for the first ten months of 1944 averaged slightly lower than in 1943. Averages for the first ten months of 1944 were: cattle, 52.4 per cent; calves, 55.2 per cent; hogs, 75.6 per cent, and sheep and lambs, 45.8 per cent.

Much of the meat produced under federal inspection in 1944 was processed further into cured and smoked products, sausage, canned meats, frozen boneless beef and dehydrated meat. The necessities of war—placing a premium on imperishability, light weight and small volume—have resulted in a big gain in the proportion of meat plant products now sold in processed or semi-processed form. Following is an estimate of production of some of the ma-

jer processed meat products in federally inspected plants in 1944, with comparisons:

	Sausage	Sliced	Canned	
	M. lbs.	M. lbs.	Mt. Prod.	Loaves
1944	1,582,162	552,200	2,203,290	210,900
1945	1,521,751	488,745	2,209,451	241,110
1942	1,131,284	356,749	2,178,503	182,066
1941	914,704	319,923	1,161,012	142,301
1933-42	857,002	316,017	755,899	120,556

No figures are available on production of frozen boneless beef in 1944, but a high percentage of the beef bought by the Army was processed into that form.

Production of both smoked and/or cooked sausage and of fresh sausage in 1944 was slightly larger than in 1943. The 1944 output of smoked and/or cooked sausage in inspected plants is estimated at 1,035,000,000 lbs.; of fresh sausage, 414,500,000 lbs.; sausage to be dried or semi-dried, 143,000,000 lbs.

Other 1944 processing by inspected packers included the following:

	1944*	
	M. lbs.	M. lbs.
Meat placed in cure	3,837,000	3,794,691
Smoked and/or dried meat**	2,125,000	2,258,287
Cooked meat	523,000	390,644
Olive stock	126,000	145,885
Compound containing animal fat	245,000	328,304
Oleomargarine containing animal fat	58,000	60,811

\*1944 estimated.

\*\*Most of this meat had previously been cured.

The large gains in output of processed meats during the past three years have, in large measure, been attributable to government buying. In canned meats, for example, civilian distribution has been restricted, but purchases by the FSCC and armed forces have more than made up for the reduction.

It is difficult to estimate the total 1944 production of processed meats (by non-inspected as well as inspected plants). Material shortages hampered the non-inspected processors and they did not share in the government business which inflated the volume of inspected houses. However, it is probably safe to estimate that total sausage production in the meat industry in 1944 amounted to 2,100,000,000 lbs.

### EXTRA FOOD FOR BRITONS

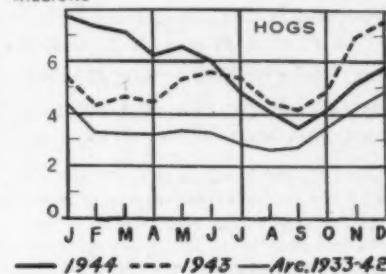
Great Britain's food supply is expected to be augmented soon with the release of food stores built up against the possibility of invasion in 1940, the food minister has announced. In virtually every town and village of less than 30,000 population "shadow larders" were formed which, in the event of invasion, would have permitted the immediate distribution of about 9 lbs. per person of emergency biscuits, corned beef, canned soup or stew, sugar, tea and margarine. At the peak of the emergency 54,000 tons of food were stored at about 20,000 scattered points throughout the country.

## SUPPLY

THE tide of livestock production in the United States reached its high mark during 1944—the year starting with a hog population of 83,756,000 head, cattle numbering 82,192,000 head and 51,718,000 sheep—and also began to recede as hog raisers cut their operations and cattle and calves were marketed faster than replaced.

It will probably be some years before the record-breaking livestock marketing and slaughter of 1944 are matched since

MILLIONS



INSPECTED HOG SLAUGHTER, 1944, 1943 AND 1933-42 AVERAGE.

they resulted from a combination of circumstances—plentiful feed produced in several unusually successful crop years, profitable livestock price levels, strong demand for meat and high consumer purchasing power—which do not coincide frequently.

While slaughter under federal inspection, and total U. S. slaughter as well, were larger in 1944 than in any previous year on record, the volume of meat produced did not show a proportionate gain over 1943 since live weights were somewhat lighter. As in 1943, total slaughter for 1944 may never be estimated accurately because of black market and on-farm slaughter.

Federally inspected slaughter in 1944 and earlier years, with an American Meat Institute estimate of volume in 1945, follows:

	Cattle	Calves	Hogs	Sheep
1945*	15,000,000	7,500,000	55,000,000	19,000,000
1944**	14,000,000	7,850,000	60,250,000	21,900,000
1943	11,727,000	5,209,000	63,431,000	23,363,000
1942	12,847,000	5,760,000	53,597,000	21,625,000
1941	10,946,000	5,461,000	46,820,000	18,126,000
1933-42 avg.	10,158,000	5,635,000	41,322,000	17,794,000

\*AMI estimate.

\*\*11 months actual, December estimated.

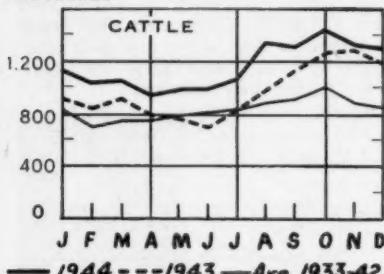
Total U. S. slaughter for 1944 and for earlier years, as estimated by the Department of Agriculture, follows:

	Cattle	Calves	Hogs	Sheep
1944	19,715,000	9,914,000	96,200,000	24,300,000
1943	17,715,000	9,723,000	95,273,000	27,073,000
1942	17,981,000	9,762,000	78,477,000	25,586,000
1941	16,433,000	9,252,000	71,597,000	22,312,000
1933-42 avg.	15,239,000	9,486,000	65,284,000	22,056,000

Although farmers reduced hog production sharply in the year just closed, heavy marketings of hogs born in 1943 kept meat plants operating at break-neck speed in the early months of 1944 and brought the year's kill to a new record high. However, slaughter in 1945

will be considerably smaller as there will be fewer hogs to market from the remainder of the 1944 spring crop (55,925,000 head against 74,016,000 in 1943) and from all of the 1944 fall crop (31,325,000 against 47,831,000 in 1943). The combined 1944 spring and fall pig crop

THOUSANDS



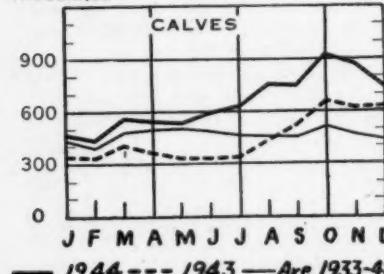
INSPECTED CATTLE SLAUGHTER, 1944, 1943 AND 1933-42 AVERAGE.

was 86,753,000 head, or about 34,953,000 below the record-breaking crop of 1943.

Hog slaughter in recent months has been running 15 to 20 per cent below the 1943 rate and it is possible that the spread between volume in the current marketing season and last year may become greater.

Hog raisers may be encouraged to increase their 1945 production slightly, and stimulated to feed to heavier weights, by more abundant feed and higher overall hog ceilings. However, the hog-corn ratio at Chicago on December 9 was 12.2 against 11.6 on the corresponding date in 1943 and is scarcely at a level to indicate the likelihood of any great expansion. The War Food Administration apparently wishes to hold hog production at about the 1944 level since it has announced spring the fall pig crop goals of 57,000,000

THOUSANDS



INSPECTED CALF SLAUGHTER, 1944, 1943 AND 1933-42 AVERAGE.

and 33,000,000 head respectively for 1945.

Cattle numbers are expected to continue on the downward side of the cycle in 1945, with marketings somewhere near the 1944 level. More fed cattle should be available early in 1945 than in recent months, although the supply may be no larger than in 1944. Although slow liquidation is expected to continue, calf slaughter may well be smaller than the heavy volume killed in 1944.

Conditions are not too favorable for

sheep raising, especially from the wool standpoint, and the relatively heavy slaughter of the last two years must in the end result in a sharp decline in marketings.

## PRICES IN 1944

Even though most classes of livestock were under some form of government price control during 1944, price fluctuations were rather marked, as shown by comparisons of upper and lower figures. During the peak of meat production early in the year, prices were lowest for most livestock and suspension of rationing for the majority of meat cuts boosted meat buying considerably. However, prices gradually moved up as the year progressed and with the arrival of 1945, rationing was again resorted to as meat supplies dipped to a very low level.

Cattle prices weakened sharply late in the year when it was indicated that flat ceiling prices would be established for steers. Previously, the live market had enjoyed prosperity, with long-fed steers reaching a high of \$18.50 in November and December, compared with a peak price of \$17 per cwt. during the first four months of the year.

One factor that stood out in cattle market developments was the lighter weights of stock. Most producers fed for shorter periods, due to early unfavorable feed conditions, reported narrow margins of profit and uncertainty over prospective controls to be placed on sales of live animals.

The extremely heavy marketings of 1943 farrowed pigs early this year held hog prices at or near support levels during most of the first six months. However, prices moved up rapidly as marketings dropped off and ceiling limits ruled during summer and fall months.

The sharp cut in hog production was reflected in price levels during the closing months of the year, when live prices continued to hover near maximum figures. As an incentive to increase pork production, the support price weight range was extended to cover all good and choice butcher hogs weighing from 200 to 270 lbs. at mid-November. The previous support weight was 200 to 240 lbs.

A comparison of hog prices as the year closed revealed that most good to choice butchers weighing 200 to 270 lbs. were at ceiling prices, while a year earlier they were at support levels.

A material reduction in pork output during the first six months of 1945 compared with the same period of 1944, together with large military and lend-lease purchases, will probably result in much smaller civilian pork supplies than prevailed a year earlier. Also, hog prices in the first half of the new year probably will average higher than a year earlier, when they were near the support level.

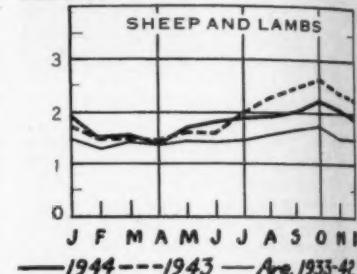
Average weights of livestock slaug-

tered by federally inspected packers were lower than a year earlier. The decline in hog weights from a record 254.46 lbs. in 1943 to 245.2 lbs. in 1944 was due in part to feeding to lighter weights in compliance with earlier government requests. Average live cattle weights were down about 30 lbs. for the year. Scarcity of feed earlier in the year also limited feeding operations. Average live weights in the first ten months of 1944, with comparisons, follow:

	Cattle lbs.	Calves lbs.	Hogs lbs.	Lambs lbs.
1944	930.3	213.4	245.2	98.7
1943	960.7	202.0	258.4	98.5
1942	954.4	208.2	245.2	98.1

Sheep and lamb prices, the only class not under some form of direct price control, showed only minor changes compared with a year earlier. Marketings and slaughtering were under the

MILLIONS



INSPECTED SHEEP AND LAMB SLAUGHTER, 1944, 1943 AND 1933-42 AVERAGE.

extremely heavy total of 1943 and probably will show further declines in 1944. Average packer costs of slaughter lambs this year were within a few cents of last year's price.

Average costs of livestock during the first ten months of 1944 were somewhat under those of a year earlier. Comparisons follow:

	Cattle	Calves	Hogs	Lambs
1944	\$11.37	\$11.79	\$13.33	\$12.64
1943	12.02	12.72	14.85	12.60
1942	10.97	12.07	13.54	11.73

Meat prices were little changed on December 27, 1944, compared with a year earlier. Most quotations were at ceiling levels. Comparative product quotations follow:

	Dec. 27, 1944	Dec. 27, 1943
Skinned hams, 10/14*	25 1/2	25 1/2
Bellies, 8/12*	16 1/2	16 1/2
Picnics, 8/12*	19 1/2	19 1/2
Loins, 12/16	21 1/2	21 1/2
Choice steer carcass	21	21
Hamsteaks, choice	23 1/2	23 1/2
Steer round, good	21 1/2	21 1/2
Prime steam lard, loose	12.8	12.8
Light native cow hides	15 1/2	15 1/2
60% digester tankage	71.04	71.04

\*Carot prices.

For the most part the prices established as maximums for packinghouse products under ceiling regulations have been their minimums as well.

The final test is on! Let nothing stop the flow of meat to our armed forces and allies!



porting periods for wholesalers who transfer canned fish.

AMENDMENT 32, RRO 16.—Effective December 26. This amendment, which became effective on the day of issuance, relates to adjustments in allotments of meat to industrial users and provides that industrial users must report ration bank balances, inventories and point holdings as of January 1, 1945. It also establishes certain restrictions on the acquisition and use of foods by industrial users during the first allotment period of 1945 and provides for application by retailers and wholesalers for adjustments needed because of restoration of point values on meat items.

The validity of all red ration stamps, except Q5, R5 and S5, previously validated and remaining in the hands of consumers at 12:01 a.m. on December 26 was cancelled by OPA. The three stamps specified remain valid for use and it has also been announced that stamps T5, U5, V5, W5 and X5 will become valid for use on and after December 31, 1944. Primary distributors, wholesalers and retailers may deposit invalidated stamps in the usual manner. The regulation provides that persons having a ration bank account may not deposit stamps later than one month and ten days after the last day in which they were good for use by consumers.

"It is hoped that these actions will improve the serious maldistribution which developed during the past months," stated OPA in reference to its enlarged meat rationing program. "But in view of the tightened supply situation, consumers should not expect that improvement overnight. It takes time for supplies to work through the trade channels from the range to the slaughterhouse and the packer down to the retail stores. Over a period of several months, supplies should begin to become more equitably distributed throughout the country and more evenly divided among all purchasers at retail counters."

### New York Butchers Close Doors

New York City on the day after Christmas found about half its retail meat outlets closed in accordance with a decision reached earlier by local butchers to shut their stores in protest against meat price regulations which, they contend, make it virtually impossible for them to sell meats at legal prices and remain in business.

Earlier indications had been that the shutdowns might not materialize, in view of conferences held last week by retail meat trade representatives with federal officials in Washington. The retailers have insisted that the city's chaotic meat situation cannot be corrected without the imposition of live animal ceilings which will enable them to operate at a profit.

## OPA Reported Readyng 5-Point Program to Stabilize Cattle Prices

JOHN J. MADIGAN, assistant chief of the OPA price division, and Arval Erikson, price executive of OPA's meat branch, this week submitted a five-point plan to industry representatives at Chicago and Kansas City for the direct control of live cattle prices. The meetings were closed sessions and full details of the planned program will not be released until Fred M. Vinson, stabilization director, has been informed that meetings have been held in accordance with the law.

Madigan would not go into detail on the proposed program, but said that consideration was given to both packers and feeders and that the plan will work no hardship on either group.

The proposed plan calls for:

1.—A flat ceiling price of \$17.50 per cwt. on all cattle, Chicago basis.

2.—An increase in the subsidy on choice (AA) cattle from the present \$1 per cwt. to \$1.50 per cwt., and from \$1.45 per cwt. on good (A) cattle to \$1.95 per cwt.

3.—Regulations requiring packers to kill a certain percentage of good and choice grades and fill the rest of their quota with lower grades.

4.—Vigorous prosecution of processors who violate slaughter quotas or price limitations.

5.—A spread of \$1.50 per cwt. between good and choice grades of beef and commercial beef, instead of the present differential of \$1 per cwt.

While Madigan refused to disclose details of the five-point plan, he did say that he believed the \$17.50 maximum sufficient to assure cattle feeders of a fair margin of profit, based on the cost of replacement cattle moving to feedlots last fall.

The 50c per cwt. increase in the subsidy payments on good and choice grades was understood to be a feeder subsidy. Madigan said that the maximum price of \$17.50 might discourage some from feeding extremely high grade cattle, but the percentage of this quality is so small that they will hardly be missed in the production total. The aim is to encourage the feeding of more cattle to be finished out as good and choice grades, which it was believed could be done on a profitable basis under the proposed plan.

Apparently the program is being designed to have as few loop holes as possible and also to curtail black market operations, which were termed "very bad in some localities" by the two OPA executives.

Another requirement of the proposed program would force processors who slaughter only good and choice grades of steers now to slaughter lower grades.

Each plant would be put on a percentage basis, said to run from 50 to 65 percent of slaughter quota. Violations would call for severe penalties.

The sudden calling of this week's meetings was apparently brought on by the recent closing of butcher shops in New York, where retailers were protesting against what they called "unworkable regulations." Madigan explained that there were probably fewer violations of ceiling regulations in New York than in other cities because Mayor LaGuardia has around 300 checkers on the lookout for violations. "That is more men checking in one city than we have in the entire country," Madigan said.

### Reactions to Proposal

Reactions to the proposed ceiling plan were limited, due to the fact that its details were not made public. However, P. C. Smith, vice president in charge of beef operations for Swift & Company, who said he based his suggestions only on news reports, hoped that "there is nothing in the plan that will discourage feeding of cattle. The war effort demands the greatest production of beef we can possibly produce. I have been told that the plan includes a provision for additional subsidy payments to meat packers to be paid under certain conditions.

"We, of course, take no position on the question of whether subsidies are needed as a part of wartime government control, but we have objected strenuously to subsidies being paid through us. We urged and continue to urge that they be paid directly to those whom they were intended to benefit."

Cattle finishers appeared to be displeased with the plan. Strother Jones, one of the larger Illinois cattle feeders from Sangamon county, and also a judge of the International Livestock Exposition, left the Chicago meeting before it was over.

"This plan will definitely cut beef production down sharply," Jones said. "We thought the OPA would come out with a plan that would encourage feeding of cattle, but the way the plan was presented to this industry group, and the reception it got from cattle feeders, shows that it is anything but what we need in order to stay in business."

"I am sure that if the plan is put into effect, there will be a general liquidation of cattle in the next 30 to 60 days and the production of beef for the coming year will be very disappointing."

Madigan ended his discussion at Chicago by assuring that there would be no change in retail prices of beef. He said that details of the program would be issued "in the near future."

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# Dear Chief:



Dear Chief:

Remember that assignment you gave me the other day?

"Get up an informative article on typical spray installations in meat plants," you said. "And while you're at it, take a few pictures."

You remember, don't you? It sounded like an innocent enough task at the time—certainly no more difficult than any of the other stories you've entrusted to my tender care in the past. But let me tell you—and I shall speak frankly—just what happened.

First, I called up a couple of our mutual friends at the Union Stock Yards and was invited to come on out and help myself. So I promptly boarded a street car (the taxi situation being what it is) and headed for the final stopping place of livestock in Chicago.

In keeping with an old custom I got off at the wrong corner, about six blocks from my first scheduled stopping

place. Just a nice, brisk walk you say? Maybe, except you know how the wind blows in the Yards in December—or April or July or any other time, for that matter. In all the times I've been out to the Yards I can't recall picking a calm day. And when the wind blows, it is not only aromatic, it is practically overpowering. Besides, it was raining.

Naturally, the gale was blowing at me and not with me, and that camera I was lugging must be made of double-gage galvanized iron because it got heavier every block. But I shall cease telling these unhappy details before you are affected to the point of tears, and simply report that I finally staggered up to the loading dock of the Murdock Packing Co., which is a purely fictitious name but will serve the purpose. I was looking for a guy named Sam Wilson, the superintendent.

Sam, I found out by diligent inquiry, was in his office. This sounded like a reasonable enough place to be, except that to get to Sam's office it seems you have to maneuver your way across the

loading dock. There may be times when this is a simple feat, but at the moment the dock was fairly bulging with the headless remains of about 75 calves.

In covering past assignments for the Provisioner, I have surmounted more imposing obstacles than this—I thought. Undaunted, I climbed up the steps to the loading platform which, naturally, were on the side farthest from Sam's office, and began searching for a path through the forest of extinct calves. Every avenue I tried turned out to be a dead end (if you'll forgive the pun), until a guy composed largely of muscles kindly offered to act as pathfinder for me. Progress was reasonably good about half the way when the whole bunch closed in on us.

"I guess we'll have to crawl the rest of the way," opines my friend, cheerily, which he does without harm to the frock he is wearing, largely because it appears to have gone through innumerable similar bouts.

This brown suit I have on has admittedly seen better days, but it was no match for a spot like this, so with proper apologies I retreated as best I

(Continued on page 25.)



This is a scene at the King Packing Company plant, Nampa, Idaho.

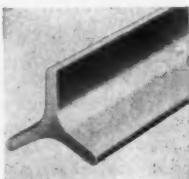
Here, where product quality is paramount, the choice of food handling equipment is of first importance. Notice the shining, spotless aluminum steam kettle... one of many Wear-Ever products in daily use here. The containers, meat trucks, baking pans and smoke sticks are Wear-Ever aluminum, too. Even the shovel is aluminum.

Packers and provisioners appreciate the many merits of aluminum. Its lighter weight,

extreme durability, smooth, clean surface, make it the ideal metal for food handling. Are you enjoying the advantages of Wear-Ever aluminum equipment made expressly for the meat packing industry?

#### PLENTY TOUGH BEFORE...NOW, TOUGHER THAN EVER!

Wear-Ever has developed a new, extremely hard aluminum alloy, proved to be far more durable than any produced heretofore. It is now used on *all* packing plant equipment, adding a great new measure of economy to the Wear-Ever you buy. For more information, write The Aluminum Cooking Utensil Co., 412 Wear-Ever Building, New Kensington, Pennsylvania.



Wear-Ever Aluminum Smoke Stick



**Now...**  
MORE WEAR  
THAN EVER  
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# WEAR-EVER ALUMINUM

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## Issue Price Schedule on Boneless Beef for Army

Amendment 49 to RMPR 169, effective December 29, provides an additional schedule of maximum prices applicable to sales of boneless beef of Utility grade for Army canned meat. Prices for boneless beef for Army canned meat have, heretofore, been set up in the schedule based on prices for Canner and Canner grade beef carcasses only. Current requirements of the armed forces made it necessary to use substantial amounts of Utility grade carcass meat for canning and the schedule provided by Amendment 49 is based on Utility grade carcasses.

Amendment 49 also increases the discount on boneless beef rejected for

Army canned meat from 50c to \$1.00 per cwt. The purpose of this change, OPA said, is to discourage the recent trend which has indicated that some firms have been offering boneless beef allegedly rejected by the Army to civilian sausagemakers at 50c per cwt. below the Army price.

The amendment also establishes a maximum price of \$40 per cwt. in base zone areas on any sales of trimmed beef tenderloins of Utility grade derived from production of boneless beef for Army canned meat. Zone differentials will apply in zones other than base areas. This will permit operators who are boning for war agencies and who have no quota for sales of meat (including tenderloins) to purveyors of meats, to dispose of Utility grade tenderloins to war procurement agencies.

## THE MEAT SITUATION

DECEMBER, 1944

The meat supply for civilians has improved slightly this month; but, even so, you may not always be able to get the quantity, quality, kind and cut you desire.

The reason is: tremendous quantities are going, sometimes on short notice, to feed our G.I. Joe, our G.I. Jane and our fighting allies.

Nobody would change that, and military demand for meat is expected to continue heavy.

According to 1944 estimates based on U. S. Department of Agriculture figures, livestock producers and meat packers will have provided the all-time world's record total of more than 25 billion pounds of meat this year. (Compared with 18,412,000,000 pounds, 1934-1943 average.)



More than 30 per cent of the meat produced in 1944 has gone to our fighters and allies—most of it boneless.

The government requires the setting aside of 40 per cent of the top four grades of beef which meet Army style specifications.

The government is also taking 80 per cent of the extremely lean cuts of beef ordinarily used for sausages and canned meats, and anywhere from 37 to 75 per cent of the many popular cuts of pork.

The answer for the housewife is to learn available cuts which she may never have tried before, and to cooperate with her meat-man in using the meats which he has from day to day.

All of these cuts have the same complete, high-quality protein which make meat "a yardstick of protein foods."



This seal means that all nutritional statements made in this advertisement are acceptable to the Council on Foods and Nutrition of the American Medical Association.

AMERICAN MEAT INSTITUTE

Chicago • Members throughout the U. S.

Learn the latest facts about meat every Sunday night on "The Life of Riley," starring Wm. Bendix. Blue Network stations.

## TO INFORM BUYING PUBLIC

Advertisements like the one above will be published by the American Meat Institute monthly in several hundred daily newspapers to tell consumers what they may expect in the way of meat supplies and to explain why there are sometimes shortages of certain cuts, kinds and grades of meat.

## Recent Orders by War Agencies

Among recent orders by federal agencies of interest to members of the meat packing and sausage manufacturing industry were the following:

**GINGER ROOT, PIMENTO.**—WFA has removed from import control under WFO-63, ginger root, both ground and unground, not preserved or candied, and pimento (allspice), ground and unground. The action, effective December 23, 1944, is in line with WFA's policy of removing food controls as soon as supply, shipping and other strategic considerations permit.

**BOXES FOR VARIETY MEATS.**—Through issuance of Amendment 6 to MPR 398, effective January 1, 1945, OPA is removing the maximum limitation for size formerly placed on wooden or fibre boxes used in wrapping and packaging variety meats and edible by-products for domestic delivery. So far as it relates to fibre boxes, this change is required by WPB Order L-317, which prohibits use of fibre boxes for packing these products where the net weight being packed is less than 110 lbs. The action permits a seller to use either fibre or wooden containers where the weight of the shipment exceeds 110 lbs.

**FATS AND OILS.**—WFA has amended WFO 42a to reduce from 70 to 60 per cent (of average quarterly use in 1940 and 1941) the quantity of fats and oils to be used in manufacture of protective coatings, coated fabrics and floor coverings for civilian use. Linseed oil is the principal oil affected by the order.

## Analyze Credit Outlook

"The year 1945, irrespective of the war situation, will be a year of continuing increases in peacetime backlog for normal goods and services," Henry H. Heimann, executive manager-on-leave of the National Association of Credit Men, declared in an end-of-the-year statement on the credit situation and the prospect for 1945.

"Financially, 1945 will be a year of continuing high taxation at war levels and of diminishing profits, irrespective of the volume of business, whether from war or peacetime production. Profit limitation, through measures of taxation and regulation of maximum earnings, plus added costs of production, with rigid sales prices, will reduce profits in '45 as against '44. The rate of earnings on the whole, however, will be satisfactory and if wisely reserved, will add strength to the financial position of American industry for its reconversion program...."

## IFT GROUPS ARE ACTIVE

Paul P. Aldrich, Krey Packing Co., St. Louis, Mo., was named an executive committee member of the St. Louis section of the Institute of Food Technologists during the group's December meeting. Featured speaker at the gathering was Dr. L. V. Burton, editor, *Food Industries*, who delivered a travel lecture on his experiences as war correspondent and adviser on food processing problems in southern and south-west Pacific war areas.

The Great Lakes group of the IFT met recently at the Hotel Statler, Detroit, Mich., with more than 100 technical and production experts of food processing companies in attendance. This group, the latest to become affiliated with the IFT, is composed of members from Michigan, northern Indiana, northwestern Ohio and Ontario, Canada.

The IFT will hold its sixth annual conference May 21 to 23 at the Hotel Seneca, Rochester, N. Y., under the auspices of the western New York group of which W. D. Phetplace, Jr., Pfaudler Co., is chairman. The theme of the technical sessions has been designated as "Preservation of Food Values." Industrial exhibits will be shown.

## ARTIFICIAL FLAVORING USE

The Meat Inspection Division of WFA has issued a statement on the use of artificial flavorings used in meats and meat products. The following artificial flavorings have been offered and accepted for use at official establishments: Hydrolyzed plant protein; monosodium glutamate; imitation maple flavoring, and synthetic spice oils.

When such ingredients, and others which may be classed as artificial flavorings, are used, singly or in combination, in the preparation of meat food products, the wording "artificial flavoring" will be accepted in the statement of ingredients in lieu of the specific names of the ingredients, the division stated.

60-SECOND  
HAM QUIZ  
NO. 1

Q

QUESTION: WHY IS "Pre-Seasoning"  
LIKE THE ICING ON A CAKE?

A

ANSWER: Because *Pre-Seasoning* adds an extra goodness to a supremely good product. You can count on the NEVERFAIL 3-Day Ham Cure to bring out the best that's in a ham... the genuine, old-fashioned, full-bodied ham flavor, the even, pink color, the tender, juicy texture.

Then the NEVERFAIL 3-Day Ham Cure goes one step further. By *Pre-Seasoning* the meat, it adds a special aromatic fragrance which will distinguish *your* brand from others... and will keep customers coming back for more.

Remember this too: While it improves quality, the NEVERFAIL 3-Day Ham Cure also cuts costs! By reducing the time in cure, it enables you to turn out *more* hams with your present curing facilities, equipment and man-power. It's a two-way profitmaker! Write today for complete information... and inquire about Mayer's Special Seasonings for *all* your meat specialties.

"The Man Who Knows"



"The Man Who Knows"

H. J. MAYER & SONS CO.

6819 S. Ashland Ave., CHICAGO 36, ILLINOIS

Canadian Plant: Windsor, Ontario

NEVERFAIL  
*Pre-Seasoning* 3-DAY HAM CURE

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

• A large majority of John Morrell & Co. employees at the concern's three plants are said to have taken advantage of the new revised retirement income plan. It was necessary to secure the participation of 75 per cent of the employees before the revised plan could become effective. All Morrell employees are eligible provided they are between the ages of 30 and 64½ and have been with the company for two years.

• Truck drivers of the Kuhner Packing Co., Muncie, Ind., who drove approximately 700,000 miles in 1944 without an accident, were guests at a YMCA safety award dinner this week. Glenn Mitchell, truck supervisor, presided. Buttons and cash awards were presented the drivers by E. J. Wade of the Michigan Mutual Liability Co.

• Theodore S. Rich, 77, said to be one of the pioneers in reducing bovine tuberculosis, died recently in Lansing, Mich. He went to Michigan in 1917 as a representative of the U. S. Department of Agriculture, and began bovine tuberculosis tests on a county-wide scale in Hillsdale county. Upon retiring from service in 1937, it was estimated that he had directed tests on more than 1,500,000 head of cattle.

• Howard W. Knoeller, until his induction in 1941 salesmen for Armour and Company, N. 6th st., Brooklyn, N. Y., was commissioned a second lieutenant, Medical Administrative Corps, at Carlisle Barracks, Pa., on December 20. Before entering Officers' Candidate School, he served 28 months overseas, 17 of them in combat areas—Tunisia, Sa-

## Houston Plant First Southwest "A" Award Winner

The Houston Packing Co., Houston, Tex., became the first meat packing concern in the Southwest to receive the War Food Administration achievement "A" award for production excellence during ceremonies held at the plant recently. Presentation of the award flag was made by Brig. Gen. John A. Porter, commanding general of the San Antonio service depot at Fort Sam Houston.

Accepting the award on behalf of the company, G. L. Childress, general manager, re-dedicated the firm to the task of producing more meat for the armed forces and other essential needs, declaring: "We of the company must try to be worthy of the efforts of the 100 employees now in the armed services, two of whom have already made the supreme sacrifice." William H. Fain, president, also spoke in connection with the award ceremonies.



PROMINENT AT AWARD CEREMONIES

Pictured at presentation of WFA "A" award to Houston Packing Co. are (l. to r.) L. J. Cappleman, regional director, WFA; Henry Cain, representative of male employees; Mrs. Norma Martin, representing women employees; Brig. Gen. John A. Porter, who made presentation; G. L. Childress, general manager of concern; Temple J. Duderstadt, Houston district director, WFA Office of Distribution, and Maj. E. T. Trial, Army Service Forces, San Antonio, Tex.

## Packer Christmas Parties Brighten Yuletide

The spirit of the Yuletide was in the air at meat plants throughout the nation during last week as employees gathered for annual Christmas parties. Beneath the gayety, however, was a solemn undercurrent as thoughts turned to former co-workers now serving in the armed forces, many on active battle fronts overseas, and to those who have already made the last great sacrifice. Among the numerous companies holding parties were the following:

Oscar Mayer & Co., Chicago, where a five-piece dance orchestra helped enliven a gala afternoon. The party, held in the new shipping cooler building, boasted such traditional decorations as two Christmas trees, with beer and a plate luncheon adequately satisfying both hunger and thirst.

John Morrell & Co., Ottumwa, Ia., which entertained office employees and their wives, husbands and guests at a cheery gathering December 15. There was dancing, bingo, bridge, entertainment and a buffet supper. Chairman of the committee in charge of the affair was Floyd Torrence, assistant advertising manager.

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60-SECOND  
HAM QUIZ  
NO. 1

Q

A

QUESTION: WHY IS "No-Seasoning"  
LITTLE THE LIVING ON A CAKE?



Now goodness is a super-quality good product. You can taste it on the NEVERFAIL 3-Day Ham Cure. It brings out the hamster's natural flavor, the genuine, old-fashioned full-bodied ham flavor, the green, pink color, the tender, juicy texture.

Then the NEVERFAIL 3-Day Ham Cure gives it a special flavor. By Pre-Seasoning the meat, it adds a special, aromatic fragrance which will inspire your friends from time to time to keep coming back for more.

Remember this rule: "No-Seasoning" improves quality. NEVERFAIL 3-Day Ham Cure improves quality. By reducing the time required, it enables you to serve more ham with your meat curing facilities, equipment and man-power. It is a very economical product. Write today for complete information and inquire about NEVERFAIL special seasonings. It's meat specialism.



H. J. MAYER & SONS CO.

Offices: Atlanta, Atlanta, Chicago, Indianapolis  
Montreal, Quebec, Windsor, Canada

**NEVERFAIL**  
3-DAY HAM CURE

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

• A large majority of John Morrell & Co. employees at the concern's three plants are said to have taken advantage of the new revised retirement income plan. It was necessary to secure the participation of 75 per cent of the employees before the revised plan could become effective. All Morrell employees are eligible provided they are between the ages of 30 and 64½ and have been with the company for two years.

• Truck drivers of the Kuhner Packing Co., Muncie, Ind., who drove approximately 700,000 miles in 1944 without an accident, were guests at a YMCA safety award dinner this week. Glenn Mitchell, truck supervisor, presided. Buttons and cash awards were presented the drivers by E. J. Wade of the Michigan Mutual Liability Co.

• Theodore S. Rich, 77, said to be one of the pioneers in reducing bovine tuberculosis, died recently in Lansing, Mich. He went to Michigan in 1917 as a representative of the U. S. Department of Agriculture, and began bovine tuberculosis tests on a county-wide scale in Hillsdale county. Upon retiring from service in 1937, it was estimated that he had directed tests on more than 1,500,000 head of cattle.

• Howard W. Knoeller, until his induction in 1941 salesman for Armour and Company, N. 6th st., Brooklyn, N. Y., was commissioned a second lieutenant, Medical Administrative Corps, at Carlisle Barracks, Pa., on December 20. Before entering Officers' Candidate School, he served 28 months overseas, 17 of them in combat areas—Tunisia, Sa-

## Houston Plant First Southwest "A" Award Winner

The Houston Packing Co., Houston, Tex., became the first meat packing concern in the Southwest to receive the War Food Administration achievement "A" award for production excellence during ceremonies held at the plant recently. Presentation of the award flag was made by Brig. Gen. John A. Porter, commanding general of the San Antonio service depot at Fort Sam Houston.

Accepting the award on behalf of the company, G. L. Childress, general manager, re-dedicated the firm to the task of producing more meat for the armed forces and other essential needs, declaring: "We of the company must try to be worthy of the efforts of the 100 employees now in the armed services, two of whom have already made the supreme sacrifice." William H. Fain, president, also spoke in connection with the award ceremonies.



PROMINENT AT AWARD CEREMONIES

Pictured at presentation of WFA "A" award to Houston Packing Co. are (l. to r.) L. J. Cappleman, regional director, WFA; Henry Cain, representative of male employees; Mrs. Norma Martin, representing women employees; Brig. Gen. John A. Porter, who made presentation; G. L. Childress, general manager of concern; Temple J. Duderstadt, Houston district director, WFA Office of Distribution, and Maj. E. T. Trial, Army Service Forces, San Antonio, Tex.

## Packer Christmas Parties Brighten Yuletide

The spirit of the Yuletide was in the air at meat plants throughout the nation during last week as employees gathered for annual Christmas parties. Beneath the gayety, however, was a sombre undercurrent as thoughts turned to former co-workers now serving in the armed forces, many on active battle fronts overseas, and to those who have already made the last great sacrifice. Among the numerous companies holding parties were the following:

Oscar Mayer & Co., Chicago, where a five-piece dance orchestra helped enliven a gala afternoon. The party, held in the new shipping cooler building, boasted such traditional decorations as two Christmas trees, with beer and a plate luncheon adequately satisfying both hunger and thirst.

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#### DRAMATIZE NEED FOR WASTE FAT

Florence Banghart, Western Cartridge Co. employee, poses for photograph graphically emphasizing the fact that a pound of waste fat will provide the explosive power needed in 35 cartridges of 30 calibre. Readers wishing to use this photograph as a poster to stimulate waste fat collections may secure a print without charge from *The National Provisioner*.

essing concern will pay the U. S. the prevailing wage for labor while Fort Sheridan, where the prisoners have been lodged, will supply officers and guards. The prisoners will receive the usual 80c a day in canteen coupons.

• Christofer T. Marsau, assistant export manager, Rath Packing Co., Waterloo, Ia., has been named chairman of the Black Hawk county 1945 Red Cross war fund campaign. Marsau served as chairman of the wholesale and industrial section of the 1944 Red Cross drive.

• Word that Sgt. Frank Burger, formerly employed by the Rath Packing Co., Waterloo, Ia., is a German prisoner of war has been received by his parents. Sgt. Burger, a nose gunner on a Liberator with the 15th Army Air Force in

Italy, had been missing over Austria since October 13.

• The Harman Packing Co., Vernon, Calif., has been issued a building permit for plant alterations and improvements to cost \$1,000.

• Fire in the smokehouse of the Henry Fischer Packing Co., Louisville, Ky., last week destroyed about \$200 worth of bacon and caused damage estimated at \$500 to the building, John Humphrey, secretary, reports.

• Sol Kramer, who with his brother, David, and their father, Sam, operated the wholesale meat firm of Kramer's Supreme Meat Products Co., Los Angeles, Calif., was recently sentenced to four months in jail by Federal Judge Ben Harrison for violating OPA ceiling prices. The trio was also fined \$5,000 each, although only Sol Kramer received a jail sentence.

• Thomas J. Parker, former general purchasing agent for Compania Swift de la Plata at Buenos Aires, died December 19 at Hollywood hospital, Los Angeles, Calif. He was 67 years old and had been with the Swift organization for 40 years up to the time of his retirement in 1932.

• Wilmer Keck announces that after January 1 he will no longer operate the Pottstown Abattoir, Pottstown, Pa., having sold his interests to George A. Hunsberger and Francis W. Hunsberger. Keck has operated the abattoir for the past 16 years.

• The bowling team of Meats Co., Seattle, Wash., riding the crest of an unbroken eight game victory string, swept into first place in the Seattle Men's Classic league recently.

• The 750 production employes of the John J. Felin Co., Inc., Philadelphia, Pa., each received a \$25 war bond from the concern as a Christmas bonus.

• Pointing out that the federal government is desirous of lowering the total number of cattle from this year's all-time record of 82,000,000 head to a figure more closely approximating the peacetime maximum of 75,000,000 head, Edward N. Wentworth, Armour and Company livestock executive, urged members of the California Cattlemen's Association to reduce their herds.

## Industry Gold Stars



**GREGORY, FORREST**—Forrest Gregory, former Topeka employee of John Morrell & Co., a flying officer in the Royal Canadian Air Force, has been officially declared dead. He was reported missing in action earlier in operations off the coast of Greece.

**HOLUBEK, FRANCIS**—Opl. Francis J. Holubek, at one time member of Wilson & Co.'s meat specialty and sausage departments at Los Angeles, lost his life on June 9 in the invasion of France while serving with the 326th medical airborne company.

**NORTH, KENNETH**—Pvt. Kenneth North, 31, former employee of the Rath Packing Co., Waterloo, Ia., was killed in action in France October 11, according to word received by his wife. He entered the armed forces last March, going overseas in August.

**PAYNE, VAN L.**—Sgt. Van L. Payne, formerly employed in the kill and cut department of John Morrell & Co., Ottawa, was reported killed in action in France on September 10. He had received the Purple Heart for wounds received in action last July and returned to active duty.

**SCOTT, JOSEPH C.**—Sgt. Joseph C. Scott, formerly employed by the Sioux City, Ia., plant of Armour and Company in the product chill and pack, was killed in action November 10, 1944, while serving with the infantry in France, according to word received from L. O. Hoffman, plant manager.

**SMITH, BERYL J.**—Sgt. Beryl J. Smith, radio-gunner on a Flying Fortress, has been reported killed in action after an earlier report that he was missing. A former member of the pickle department of John Morrell & Co., Ottumwa, he had been overseas since May 29, 1944.

Wentworth was the principal speaker at the group's annual convention in Fresno, Calif., last week.

• Permit to erect a new slaughterhouse at an estimated cost of \$14,000 has been granted the East Haven Packing Co., Hartford, Conn., according to company officials, who report that the completed building will eventually cost \$60,000 because of the expense of modern cooling and slaughterhouse equipment to be installed later.

• R. E. Buchanan, district office, Wilson & Co., New York, spent Christmas with members of his family at Cedar Rapids, Ia.

• C. S. Briggs, district manager, Wilson & Co., New York, spent the Christmas holidays at Auburn, Me., where he has one son and a brother. His second son is now serving with the armed forces overseas.

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

### DRESSED HOGS



### ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR  
TRUCKLOADS

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

Representing all Dressed Hog Shippers  
Specializing in Dressed Hogs from the Hog Belt

# PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113  
ORIGINAL AND ONLY  
DRESSED HOG BROKERS EXCLUSIVELY

May we suggest  
that you use our  
Lard Department

# Is meat merchandising at the crossroads?



Will meat merchandising continue along the road of old retailing methods? Will the post-war shopper have to waste precious time waiting at the meat counter?

Many retail authorities believe that successful post-war meat merchandising will fall in line with the self-service trend toward better service. In addition to permitting the shopper to quickly make her selection from a time-saving self-service display of visibly packaged meat, this will also help lower distribution costs.

Progressive retailers who installed

self-service meat departments before the war report that Du Pont Cellophane adequately fulfills their packaging needs. This transparent packaging material *shows* what it *protects*—at *low cost*.

Right now, military demands

must come first, but we hope the day will soon be here when there will be sufficient Du Pont Cellophane to meet all your requirements. E. I. du Pont de Nemours & Co. (Inc.), Cellophane Division, Wilmington 98, Delaware.

## DuPont Cellophane

Shows what it Protects—at Low Cost



BETTER THINGS FOR BETTER LIVING...THROUGH CHEMISTRY

## Eastwood Weighs Prospects

(Continued from page 10.)

"Market authorities estimate that the supply available for civilian use in 1945 will permit a per capita consumption of around 130 lbs. This estimate is based on an assumption that the war in Europe will end during the first half of the year. In the event it stretches out over a longer period there is a probability that the civilian supply will fall short of the 130-lb. mark.

"The year's operations in the meat packing field, judging from reports issued to date, furnish conclusive proof that war is not profitable to industry. The margin of earnings, always small in the meat business, were trimmed even further during the year and only the increased volume which went through the packing plants, thereby reducing unit costs, enabled packers to end the year with results reasonably close to the results in the previous year.

"Mass production methods as practiced by the industry, if not actually invented by it, certainly are proving their worth in this trying period through which we are going. Mass production has enabled our country in spite of its late start to surpass our enemies in producing things necessary to victory and American industry will, I am sure, continue to supplement the bravery and skill of our armed forces with the munitions which will bring victory to the Allies."

## AMI 1945 Ad Drive Off to Good Start

The American Meat Institute's meat educational program will open its 1945 campaign with an approach to the consuming public from three sides, the AMI announces.

A striking red background advertisement in full colors, entitled, "Meat . . . a yardstick of protein in a kettleful of flavor," and picturing a meat stew, will appear first in the January 1 issue of *Life*, out December 30, and the January 20 issue of *The Saturday Evening Post*, out January 17.

Second in the AMI's triple advertising offensive for 1945 will be a breakfast product advertisement, "First Call for Breakfast," which will appear in the February issues of *Ladies' Home Journal* and *Good Housekeeping* and the March issue of *True Story*. This advertisement, packed with appetite appeal, features bacon, pork sausage and sliced ham.

On January 7, the industry's popular Sunday evening radio show, "The Life of Riley," starring William Bendix, will celebrate its first year on the air with a special anniversary broadcast. Facts about the meat supply situation and available products will be featured on the program each week. Further information about the anniversary program appears on page 9.

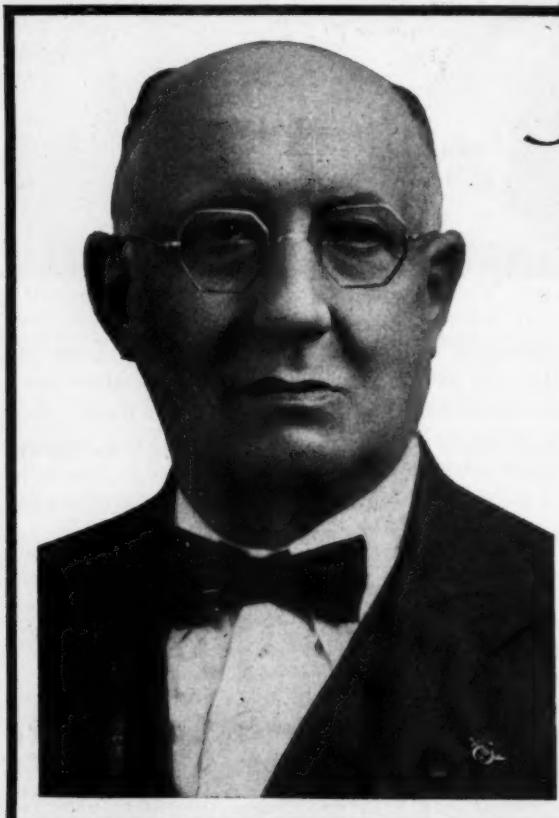
The campaign's basic nutritional theme—that meat is a yardstick of protein foods because it measures up to every protein need—appears in each of the magazine advertisements and will also be featured on the radio commercials, the Institute reports.

## Statement by Tobin

(Continued from page 9.)

ating a glut in the live hog market for several months. This glut caused live hog prices to go down and the meat packing industry made good gross profits for several months. This was no fault of the meat packer. It was brought about by government manipulations lowering ceiling prices on hogs, 270 lbs. down to 240 lbs., freezing corn and lowering floor prices—in other words, discouraging the farmer so he wanted to get rid of his hogs and raise fewer hogs this year. If packers had been buying hogs at around the ceiling, as they are now, we would have had a very bad year in 1944.

"Some other meat packers and myself, representing the National Independent Meat Packers Association, had a meeting with Messrs. Brownlee, Madigan and Erikson last July. Madigan was insisting on reducing our subsidy 50c per cwt. on live hogs. We tried to show these gentlemen that it would be very disastrous and that because of the



*Happy New Year  
To All My Friends*

*from Coast to Coast and from the  
North to the South Pole*

*W. Dieckmann*  
"THE OLD TIMER"

The  
**SPECIALTY**  
Manufacturer's Sales Company  
2021 GRACE STREET • CHICAGO 18, ILL.

reduced number in last spring's pig crop, within another six weeks or so we would be paying near or at the top of the ceiling prices, and even would be losing money, which actually happened. We asked Madigan how he could justify reducing our subsidy 50c per cwt. unless he raised pork prices in relation to the reduction of the subsidy, because the subsidy was not a subsidy but a compensation for the 10 per cent rollback on pork prices.

Brownlee and Madigan both argued that they considered the subsidy in relation to the over-all profits that we were making and that we were making too much profit. They insisted that the subsidy had nothing to do with that 10 per cent rollback. When we tried to point out to them that the glut in the hog market had been a temporary situation, that they were talking about our gross profit, and that the government was getting any surplus profit through income taxes, Brownlee told us that they were not interested in listening to us talk about what income taxes we had to pay. They were very positive about reducing the subsidy and told us they were going to do it. Fortunately for our industry, we were able to defeat the Madigan plan, which would have been ruinous.

#### Fair Margin Stipulated

"It is written in the law that we must be allowed our generally fair and equitable margin in the processing of livestock. It is very evident that the OPA and the War Food Administration do not care anything about the law and do not intend to obey it. Undoubtedly, the black marketeers feel that if our own government agencies can disobey the law, why shouldn't they? It seems that every move that is being made by the government is creating a worse black market and our own government is not doing anything to stamp it out.

Judge Vinson set the maximum price of \$16 per cwt. that we could pay for choice cattle, under threat that we lose our subsidy. If we could buy choice cattle at \$16 per cwt. we would lose plenty of money at the ceiling on choice beef. However, the black market operators have driven the market to \$18.50 on choice cattle and they can pass up the subsidy because they not only get their money back on the beef they sell; they get exorbitant profit and our government is not doing anything to stop it.

"Our Army is badly in need of beef and pork products and it was necessary for the government to put set-aside orders on government inspected plants to get the Army 60 per cent of our beef and 30 to 70 per cent of our pork.

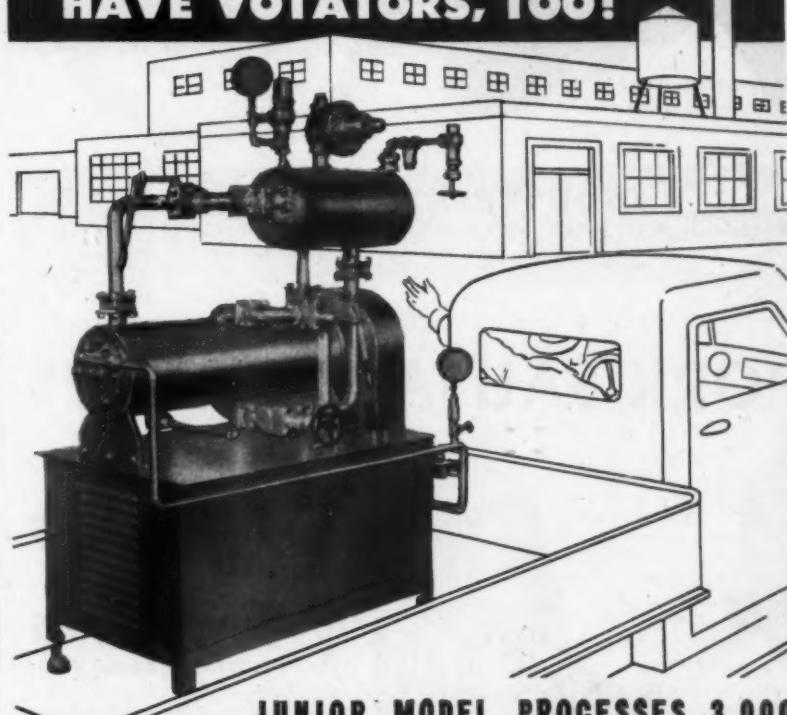
The War Food Administration has issued thousands of permits to slaughter to every Tom, Dick and Harry in the country. If it would investigate those to whom they were issued, it would find that most of these slaughterers are killing good cattle and selling them in the black market, and are diverting into black market channels each week thousands of cattle of which the

Army should have 60 per cent.

"Madigan is having a meeting today (December 27) at Chicago to discuss ceilings on cattle with producers and packers. I have been told that instead of ceilings they want to raise the maximum price on cattle to \$17.50 and impose further penalties on those who pay over \$17.50. This is about \$3 per cwt. higher than choice cattle should be at the ceilings on beef; so if they want to pay the farmer \$17.50 for choice cattle, then the OPA will have to raise the prices on beef in relation to the livestock prices. The OPA would now authorize us to pay \$17.50 for choice cattle—a figure which Judge Vinson regarded as far too high and which is, in

fact, far too high. There were from 4,000 to 5,000 markets closed yesterday in New York City in protest against low cattle ceilings. Unless something constructive is done, undoubtedly there will be thousands of other markets closed in the United States in protest and possibly many slaughterers will also close. It seems too bad that our industry is the victim of bad politics and that the OPA and the WFA have not the intestinal fortitude to get together and do the fair and right thing with the meat packing industry and the farmer. Farmers want a fair price for their livestock, which we think they ought to receive, but they do not want to put the meat packing industry out

**Small LARD PLANTS  
HAVE VOTATORS, TOO!**



**JUNIOR MODEL PROCESSES 3,000  
TO 4,000 LBS. OF LARD PER HOUR**

You don't have to be a big lard producer to benefit by the Votator's many advantages! The Junior Votator gives the same superior product as that processed by the Senior Model—the only difference is capacity (a third that of the Senior Model.) It employs the same principle of simultaneous chilling and agitation under pressure. It gives the same uniformity, low moisture content and improved texture, the same creaming, water absorption and keeping qualities. Uses floor space only 3' 2" by 5' 6". Write for the booklet, "Improving Lard the Votator Way." The Girdler Corp., Votator Div., Louisville 1, Ky.

**THE Votator**  
A GIRDLER PRODUCT

**A CONTINUOUS, ENCLOSED  
LARD PROCESSING UNIT**

\* Trade Mark Reg. U. S. Pat. Off.



Next time you  
have to store pure  
lard and dump  
and use it again,  
put some Nuchar  
in it when tiercing,  
to keep it sweet,  
white and clean.



### INDUSTRIAL CHEMICAL SALES

DIVISION WEST VIRGINIA PULP & PAPER COMPANY  
200 PARK AVENUE  
NEW YORK 20, N.Y.  
26 E. Wacker Drive  
CHICAGO 1, ILLINOIS

740 PUBLIC LIBRARY BLDG.  
PHILADELPHIA 6, PA.  
644 LEADER BLDG.  
CLEVELAND 16, OHIO

## PORK SAUSAGE PATTIES

packaged in

### ZIPP CASINGS

(VEGETABLE PARCHMENT)



See how conveniently the user zips back the casing . . . cuts patties as wanted . . . then stores what's left in the original package, fresh and free from ice-box odors. Your trademark identification, attractively printed in colors, stays right with your product.

ZIPP Casings have other important advantages. They "breathe" . . . allow gas to escape and thereby keep the meat fresh longer. The handy packages make for good display and ease of handling. Yet your cost for ZIPP Casings is remarkably low. Write today for complete information.

### IDENTIFICATION, INC.

4474 N. Broadway • Chicago (40) Ill.



of business, any more than the meat packing industry wants to put the farmers out of business. We both need each other.

"Our government is trying to hold down inflation and every right-thinking person wants to do the same thing. We need ceilings on everything. However, President Roosevelt made a mistake when he did not place ceilings on raw materials, finished products and labor, all on the same day, and then make the necessary adjustments afterwards. We are in a terrible muddle and we cannot get out of it unless our government agencies will play the game fair and square and they are not doing it. I have been informed that if hogs sell on an average of less than \$13.50, drove average on barrows and gilts for any month, the War Food Administration will place a drove cost of \$13.50 on hogs. This is a very unfair price and the whole situation adds up that our industry should go to our congressmen and senators and demand that we get fair regulations so we can exist with a fair profit, and if necessary make the proper laws to see that this is done; for as the situation stands now, the WFA and OPA will not work together and they are "passing the buck" from one to the other, and we are in the middle, getting licked.

### Sales of Meat to Army

"It is absolutely ridiculous to think that the OPA forces us to sell to the Army in carload lots at 1c per lb. discount and forces us to sell dressed sides of hogs at a loss of 2c to 3c per lb., and also forces us to package product for the Army with special packages without being paid for it, when the WFA says that we should be allowed these differentials. Besides, the OPA has not taken into consideration that because of the war manpower shortage we have fewer employees, and in order to turn out the necessary products we have got to work longer hours and pay time and one-half for those extra hours, and also that many packers have been forced to increase wage rates and have not been compensated for any of this increased expense in any way.

"It is about time our industry stood on its feet and stiffened up its backbone and went to bat.

"Manufacturers of airplanes, ammunition and other war material are allowed a fair margin of profit, but these products are used solely in the war and the public does not have to buy them. However, because meat is a food and is being bought every day by the public, the government is letting us get kicked around rather than do the fair and just thing and take the criticism of the farmer or the public.

"If this condition is not rectified and many packers are put out of business, our Army and the public are going to suffer as well as the meat packing industry. Why cannot our government face the issue. Are they going to let politics ruin us? It will take courage and statesmanship to solve this problem. Politics cannot solve it."

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## A Trip to the Yards

(Continued from page 15.)

could and wound up on the street level again, right back where I started.

My benefactor refused to become discouraged, however. Pointing out that my legs are above average length, he suggested that I place one foot on the loading dock nearest Sam's office while he drew me up. Since the dock was shoulder high, this seemed like an ambitious undertaking, but in some way I got a leg in the air and wound up on the dock on the fly. In fact, I was practically catapulted into Sam's office.

### A Bitter Let-Down

Dusting myself off, and with a feeling of pride that again a Provisioner representative had persevered in the face of discouragements to achieve his mission, I greeted Sam warmly and explained my wants.

It will probably come as a blow to you, Chief, as it did to me, but this plant has only one spray which is used faithfully, but exclusively, between 7 and 8 in the morning—and it was 3 in the afternoon then. I felt this was a cruel reward for my daring, but said that the next time I was in the neighborhood at 7 a. m. I would certainly stop by. I bade Sam a touching farewell, asking how the hell do I get out of here?

"How did you get in?" asks Sam.

"Oh, I flew up to the platform."

"In which case," Sam replies. "I guess you will have to fly down." Which is exactly what I did.

The wind, seeing me emerge, starts blowing like mad again, and I tuck in my coattails and start mashing for the Franklin Packing Co., to give it another name. To reach it, I plodded seven long and weary blocks and if I had encountered a neon you-know-what sign en route I would probably be sobbing on some bartender's broad shoulder right now. But fate was not so kind.

It was fast developing into a typical trip to the Yards. I had the wind and the rain in my hair, the camera weighed one pound less than a Mack truck, and cattle bawled at me in an offensive way every time I looked around. I floundered up to the plant entrance at last, where I encountered Jack, the brother of the fellow I was seeking.

We exchanged the usual pleasantries about the market and the help situation, and related our favorite stories about the soldier who went to Paris on a 48-hr. pass, before I asked, "Where's brother Frank?"

"Oh, he's out in the — pens," reveals Jack. To lay it on the line, he used a word immediately before pens which is often associated with the excretion of cattle. This hardly cheered me up, but I ventured around to the rear of the establishment and sure enough there was Frank, knee deep in anything but daisies. Frank's a nice guy, always glad to cooperate, and he pointed out a pen where cattle were being sprayed

preparatory to going to the killing floor.

"Want a picture of that?" he asked.

"Sure," I replied. "Can I take it from the roof of yonder building?"

"Absolutely," agrees Frank, in his genial way, and hollers so they could hear him in East St. Louis: "Hey, Joe! Bring out a ladder."

Joe proves to be a man of action, and 30 seconds later there is a ladder resting against the side of the building. Honest, Chief, it is the great grandfather of all ladders. It winds its way painfully upward like a warped corkscrew. Occasionally there is a rung, only why it doesn't fall off I can't understand. On top of that, you would need a micrometer to measure the part that overlaps the edge of the roof. It just reaches, and no more. The whole thing looks more like a booby trap than a ladder.

By the time I have given the ladder the old double-o, both Frank and Joe are gone. This narrows the field down to me and the ladder. I don't think either one of us look very good at this point, but I keep telling myself, "A Provisioner editor knows no fear. What if the roof does look higher than Mt. McKinley. Remember the time in Kansas City when you fell in the pen with the Angus bulls? Were you afraid? Don't answer that!" Closing my eyes, I just kept climbing till I reached the roof, which I embraced with both arms.

### Life Hangs in the Balance

Taking the picture was merely a matter of balancing on the edge while a hurricane straight from the Caribbean tried to persuade me to take off. This was practically routine, and I gave it little heed. Getting down was something else. By now the ladder was rising and falling with each gust of wind, often seeming to float in mid-air. I figure I might as well jump off and break my neck and be done with it, only I don't know what to do with the camera, which might be hard to replace if it got smashed. Joe solves my dilemma by happening by and with his steady hand to guide me I arrived back on terra firma.

I am ready to call it a day, but Joe insists that I visit the killing floor and get a picture of the beef washer. Since this is Joe's idea, and he is the one who brought me back alive, I have no choice but to comply.

The washer turns out to be something akin to a garden hose with a brush on the end of it, nothing fancy but a good, serviceable tool. The trouble is that the guy who is aiming it is not too concerned if he misses his target occasionally. I set up the picture box, and the washer strikes a forbidding pose.

As I line up the view, out of the corner of my eye I notice a worker sawing a beef carcass in two. He's really pouring on the coal and it's a race between him and me to see who gets his job done first. I'm just pressing the flash button, figuring I'm over the wire first

in a photo-finish (I'm sorry about those puns, Chief), when—wham! The carcass splits asunder, and I damn near get 50 per cent of a steer in my lap. I finally grab the shot and high-tail it out of there.

This may not constitute an article on sprays in the usual sense, so in case it is not satisfactory maybe you can tell me: "Where do I go from here?"

## Foster Views Outlook

(Continued from page 9.)

classed under lend-lease are the United Kingdom, British War Services, Russia, liberated areas, etc.

"In producing a world's record meat production this year," said Foster, "it is appropriate to review some of the factors with which the industry had to contend. There were serious manpower difficulties, shortages of supplies and equipment, imposition of new and rigid manufacturing specifications, development of new meat products demanded by various government food agencies, numerous changes in methods of processing and distribution and, finally, government control of prices charged and paid, and (in some cases) of the amount and kind of processing done. All together, the meat packing industry has been operating under 75 separate government regulations, with more than 1,200 amendments.

"Many meat products and methods of processing have been improved during the war. Research of a creative, scientific and technical nature is expected to bring about many improvements in the postwar period which will benefit consumers, meat dealers, producers of livestock, and the general industry as a whole.

"Already, research has developed methods by which meat products may be kept in wholesome condition under varying weather and temperatures encountered around the world. Because of the rigid specifications laid down for meat products going overseas, improvements have been instituted in the packaging and packing of these products."

In conclusion, Foster said: "The meat packing industry sincerely hopes that in the next 12 months it will be able to meet all challenges in spite of any new and difficult operating conditions it may encounter."

## MOISTURE IN INSULATION

Three fundamental factors are constantly at work to drive moisture into insulation, according to E. L. Cover, manager, equipment insulation department, Armstrong Cork Co., Lancaster, Pa. Speaking before a meeting of the American Society of Refrigerating Engineers, Cover explained that the first, applying only to insulation erected on exposed outside walls, is the effect of winds. The other two factors are the difference in vapor pressure and air pressure on opposite sides of the wall.

# PROVISIONS AND LARD

*Weekly Review*

## Argentine Pork Output Reaches New High Point

The output of hog products in Argentina has reached a new high level this year, and exports of pork and lard have been unusually large. Hog marketings for the year are expected to reach 3,800,000 head, an increase of 27 per cent over 1943. The exportable surplus of frozen pork this year is expected to be close to 397,000,000 lbs., carcass weight, an increase of 73 per cent above actual exports in 1943, while the exportable surplus of lard is estimated at 88,000,000 lbs., an increase of 19 per cent over actual exports in 1943, but below the earlier estimate for this year. In June, July and August, prices of lard reached a low level, and at that time some lard was diverted to soap making for domestic use.

Hog marketings for the first ten months of 1944 reached 3,199,200, an increase of 27 per cent over the same period of 1943 and about four times as large as in the same period of 1939. Those for the months of July and August combined were practically as large as total marketings in 1939.

It is expected that the current high level of marketings will continue, at least during the first six months of 1945, but fall off somewhat in the last

half of the year. Slaughter in 1945, therefore, will be similar to that of 1944 with a tendency to increase rather than decrease.

Exports of frozen and cured pork for the first nine months of this year totaled 220,000,000 lbs., actual shipped weight, compared with 152,000,000 lbs. in the same period of 1943, and 93,000,000 lbs. in the first three quarters of 1942. The bulk of the exports consisted of frozen pork, but there is a tendency to export more pork cuts and less boneless pork, a trend expected to be accentuated in 1945.

Lard exports through November 20 had reached a total of 55,000,000 lbs., leaving about 33,000,000 lbs. of the exportable surplus still to be shipped.

## OCTOBER FATS PRODUCTION

Factory production of animal and vegetable fats and oils for the month of October, 1944 compared with September, 1944, as reported by the Bureau of the Census, was:

	Oct., 1944	Sept., 1944
Vegetable oils .....	607,783,000	488,647,000
Lard, rendered <sup>1</sup> .....	120,906,000	116,966,000
Tallow, edible .....	7,051,000	6,160,000
Tallow, inedible .....	76,675,000	70,319,000
Neatfoot oil .....	186,000	255,000
Fish oils .....	52,906,000	32,688,000

<sup>1</sup>Including neutral lard and rendered pork fat.

## Canadian Bacon Output Must Be Maintained

MONTREAL.—The Dominion Department of Agriculture has announced that if Britain's 1945 bacon requirements are to be met without reducing supplies on the Canadian home market, hog marketings must be held at or near the 1944 level.

"This will not be easy, for provincial representatives, particularly those from the prairie provinces, are of the opinion that some reduction in hog marketings might be in prospect for 1945," said the department statement. "However, hog producers now are being urged to make every effort to hold production at present levels, as the only other method of obtaining the bacon Britain needs from Canada would be to reduce the supply of pork products on the domestic market."

## CANADIAN STORAGE STOCKS

	Dec. 1, 1944	Nov. 1, 1944	5 yr. avg. Dec. 1
Beef .....	32,596,414	25,163,380	26,886,63
Veal .....	6,885,966	6,977,402	6,242,20
Pork .....	46,881,041	43,082,459	56,311,30
Mutton & lamb .....	6,096,362	4,681,238	6,446,20

## HOG CUT-OUT TEST RESULTS POOREST IN MONTHS

(Chicago costs and prices for three days this week.)

With hog prices moving to ceiling levels this week the cut-out test showed sharpest losses recorded since the end of October. Marketings of hogs were unusually light because of storm conditions and severe weather. Meanwhile, product prices continued at full ceiling levels with

demand for cuts far greater than the supply. The test shown here is for illustrative purposes only; packers should remember to use their actual costs, credits, expenses, yields, etc. in working out their own tests.

	180-220 lbs.				220-240 lbs.				240-270 lbs.						
	Pet. live wt.	Pet. fin. yield	Price per cwt. lb.	per fin. alive yield	Pet. live wt.	Pet. fin. yield	Price per cwt. lb.	per fin. alive yield	Pet. live wt.	Pet. fin. yield	Price per cwt. lb.	per fin. alive yield			
Regular hams .....	14.0	20.0	21.4	\$ 3.00	4.28	15.8	19.4	21.0	\$ 2.90	4.08	13.0	18.1	23.0	2.50	4.18
Skinned hams .....															
Picnics .....	5.7	8.1	20.0	1.14	1.62	6.5	7.7	20.0	1.10	1.64	5.4	7.4	20.0	1.08	1.38
Boston butts .....	4.3	6.0	24.8	1.07	1.49	4.1	5.8	24.8	1.02	1.44	4.1	5.7	23.7	.97	1.26
Loins (blade in) .....	10.1	14.5	23.3	2.35	3.38	9.9	12.8	21.8	2.16	3.01	9.7	13.4	20.7	2.01	2.28
Bellies, S. P. .....	11.1	15.8	17.2	1.91	2.72	9.6	13.4	16.5	1.58	2.21	4.0	5.5	15.2	.61	.84
Bellies, D. S. .....															
Fat backs .....															
Plates and jowls .....	2.9	4.2	10.3	.36	.43	8.1	4.2	10.3	.32	.43	3.5	4.8	10.3	.36	.50
Raw leaf .....	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38	2.2	3.1	12.4	.27	.38
P. S. lard, rend. wt.	12.9	18.4	12.8	1.65	2.36	11.4	15.8	12.8	1.46	2.02	10.4	14.5	12.8	1.33	1.86
Spareribs .....	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31	1.6	2.2	12.0	.22	.35
Regular trimmings .....	3.2	4.6	17.8	.57	.83	3.0	4.2	17.8	.53	.75	2.9	4.1	17.8	.52	.75
Feet, tails, neckbones .....	2.0	2.9		.12	.17	2.0	2.8		.11	.15	2.0	2.8		.11	.15
Offal and miscellaneous .....															
Credit for subsidy .....															
TOTAL YIELD AND VALUE .....	70.0	100.0				\$14.43	\$20.61	71.5	100.0		\$14.09	\$19.72	72.0	100.0	
Cost of hogs .....						Per cwt.					Per cwt.				
Condemnation loss .....						\$14.75					\$14.75				
Handling and overhead .....						.08	Per cwt.				.08	Per cwt.			
TOTAL COST PER CWT. .....						.63	Per cwt.				.55	Per cwt.			
TOTAL VALUE .....							Per cwt.					Per cwt.			
—Cutting margin .....						\$15.46	\$22.08				\$15.88	\$21.52			
+Cutting margin .....						14.45	20.62				14.08	19.72			
—Margin last week .....															
+Margin last week .....															
—Margin last week .....															
+Margin last week .....															

# THE JOHN J. DUPPS COMPANY

MEAT PACKERS' AND RENDERERS' MACHINERY

AMERICAN BUILDING



CINCINNATI 2, OHIO

CABLE  
ADDRESS  
"DUPPS"

PHONE  
MAIN  
1054

December 30, 1944

Gentlemen:

Since the beginning of Dry Rendering, the policy of our organization has been to offer the Meat Packing and Rendering Industries prompt, personalized service and equipment outstanding in efficiency. During the present emergency, production of **RUJAK** machinery has been stepped up considerably to meet the ever-increasing demand. However, as we have accelerated production, there has been no sacrifice in **RUJAK** quality.

With this thought in mind, we want to thank our customers sincerely for the business they have placed with us and for their considerate and understanding cooperation in past years. We regret, due to existing conditions, that at times shipments have been delayed. If you were affected at all, your patience in such instances is fully appreciated.

We hope, as you do, that the coming year will see the end of the war and that normal peacetime business relations will again be resumed. We will continue to do our utmost to merit your business and good-will. We will do all in our power to supply the equipment that will help you speed Victory and properly organize for peacetime production.

Yours very truly,

THE JOHN J. DUPPS COMPANY

John J. Dupps,  
President

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STOCKS

5 yr. avg.  
Dec. 1  
26,986.63  
5,254.70  
56,311.50  
6,416.01

The test  
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value  
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\$ 4.16  
1.48  
1.38  
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.06  
1.00  
\$19.87

Per cent  
in  
yield  
\$21.80  
19.87  
\$ 1.86  
\$ 1.45  
...

30, 1944

# EVERHOT

## No. 65-B INK ELECTRIC BRANDER

Complies with O. E. S. Regulation No. 4002.2

No. 4002.2 Regulation states that slaughterers unable to obtain the services of a federal grader must grade their own beef and veal. The appropriate grade letter for each uniform grade shall be as follows:

BEEF		VEAL	
GRADE	GRADE LETTER	GRADE	GRADE LETTER
CHOICE	AA	CHOICE	AA
GOOD	A	GOOD	A
COMMERCIAL	B	COMMERCIAL	B
UTILITY	C	UTILITY	C
CUTTER	D	CULL	D
CANNER	D		

Carcasses must be marked in such manner that the grade designated appears not more than two inches apart along both sides of the chine bone and continuing down the outside of the round or leg to the beginning of the gambrel cord. It must also appear at not less than two-inch intervals along the belly, on each side of the carcass, across the shoulder and along the foreshank.

Our No. 65-B ink-electric roller type grade and sex brander is designed to take care of this marking.

Write today for further information.

Prompt delivery possible.

## EVERHOT MFG. CO.

MAYWOOD, ILLINOIS

## THE E. KAHN'S SONS CO.

CINCINNATI, O.

### "AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions

Represented by

BOSTON 9—P. G. Gray Co., 148 State St.

CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg.

NEW YORK 14—J. W. Laughlin, Harry L. Meehan, 441 W. 13th St.

PHILADELPHIA 6—Earl McAdams, 204 Walnut Place

WASHINGTON 4—Clayton P. Lee, 1108 F. St. S. W.

## ASK YOURSELF THESE QUESTIONS ABOUT SALT:

• Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-3.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

## MEAT AND SUPPLIES PRICES Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

Week ended  
December 27, 1944  
per lb.

Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	20
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, com. & gd., all wts.	17%
Hindquarters, choice	23
Forequarters, choice	18%
Cow hq., commercial	19
Cow foreq., commercial	18%

#### †Beef Cuts

Steer, hfr., sh. loin, choice	22%
Steer, hfr., sh. loin, good	20%
Steer, hfr., sh. loin, com.	20%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	20%
Cow, sh. loin, util.	22%
Steer, hfr., round, choice	22%
Steer, hfr., round, good	20%
Steer, hfr., round, com.	19%
Steer, hfr., round, utility	19
Steer, hfr., rib, choice	20%
Steer, hfr., rib, good	20%
Steer, hfr., rib, com.	20%
Steer, hfr., rib, utility	20%
Cow, rib, choice	21%
Cow, rib, good	20%
Cow, rib, com.	20%
Cow, rib, utility	20%
Steer, hfr., sir., choice	20%
Steer, hfr., sir., good	20%
Steer, hfr., sir., com.	21%
Steer, hfr., sir., flank	18%
Cow, sirloin, commercial	21%
Cow, sirloin, util.	18%
Steer, hfr., flank steak	23%
Cow, flank steak	23%
Steer, hfr., reg. chk., choice	20%
Steer, hfr., reg. chk., good	19
Steer, hfr., reg. chk., com.	18%
Steer, hfr., reg. chk., utility	15%
Cow, reg. chk., commercial	17%
Cow, reg. chk., utility	15%
Steer, hfr., c. e. chk., choice	18%
Steer, hfr., c. e. chk., gd.	17%
Steer, hfr., c. e. chk., com.	16%
Steer, hfr., c. e. chk., utility	16%
Cow, c. e. chk., commercial	17%
Cow, c. e. chk., utility	14%
Steer, hfr., foreshank	12%
Cow, foreshank	12%
Steer, hfr., brisket, choice	17
Steer, hfr., brisket, good	17
Steer, hfr., brisket, com.	15
Steer, hfr., brisket, utility	15
Cow, br., commercial	14%
Cow, br., util.	14%
Steer, hfr., back, choice	21%
Steer, hfr., back, good	20
Cow, back, commercial	18%
Cow, back, utility	16%
Steer, hfr., arm chk., choice	18
Steer, hfr., arm chk., good	18
Steer, hfr., arm chk., com.	17
Cow, arm chk., utility	15%
Steer, hfr., sh. pl., gd. & ch.	14%
Steer, hfr., sh. pl., com. & util.	13%
Cow, sh. pl., commercial	13%
Cow, sh. pl., utility	13%

• Quot. on beef items include permitted additions for zone 5, plus 25¢ per cwt. for local del.

#### Veal—Hide on

Choice carcass	20%
Good carcass	19%
Choice saddles	22%

#### \*Beef Products

Brains	7%
Hearts, cap off	15%
Tongues, fresh or froz.	22%
Tongues, can., fr. or froz.	16%
Sweetbreads	23%
Ox-tails, under 4 lb.	8%
Tripe, scalded	4%
Tripe, cooked	8%
Livers, unblemished	23%
Kidneys	11%

#### \*Veal Products

Brains	9%
Calf livers, Type A	49%
Sweetbreads, Type A	59%

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, hfr., brains & cutlets only) \$2.00.

#### \*\*Lamb

Choice lamb	...
Good lamb	...
Medium lamb	...
Choice hind saddle	...
Good hind saddle	...
Choice fore	...
Good fore	...
Lamb tongues, Type A	...

#### \*\*Mutton

Choice sheep	...
Good sheep	...
Choice saddles	...
Good saddles	...
Choice fore	...
Good fore	...
Mutton legs, choice	...
Mutton loins, choice	...

\*\*Quot. on lamb and mutton are for Zone 5 and include 10¢ for weight, plus 25¢ per cwt. for del.

### FRESH PORK AND PORK PRODUCTS

Reg. p. loins, und. 12 lbs	25
Picnics	25
Tenderloins, 10-lb. cartons	25
Tenderloins, loose	25
Smoked aldrin, bone in	25
Spareribs, under 8 lbs.	25
Boston butts, 4/8 lbs.	25
Boneless butts, c. t.	25
Neck bones	25
Pigs' feet	25
Kidneys	25
Livers, unblemished	25
Brains	25
Ears	25
Snouts, lean out	25
Snouts, lean in	25
Heads	25
Chitterlings	25
Tidbits, hind feet	25

\*Prices carlot and loose basis.

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	35
Fancy skinned hams, 14/18 lbs., parchment paper	35
Fcy. trim, bacon, 8 lbs. down, wrap	35
Sq. cut bacon, 8 lbs. down, wrap	35
No. 1 bacon, unsmoked	35
Insides, C Grade	35
Outsides, C Grade	35
Knuckles, C Grade	35

Quot. on pork items include 50¢ per cwt. for Zone 3, minus 25¢ per cwt. for sales in lots under 1,000 lbs.

### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	15
Reg. tripe, 200-lb. bbl.	15

Honey, tripe, 200-lb. bbl.

Ex. plate beef, 200-lb. bbls.

Ex. plate beef, 200-lb. b

DRY SAUSAGE	
Cervelat, ch., in hog bungs.....	58
Teutoniger.....	51
Flame.....	41
Hofstener.....	41
2 C. salami, ch.....	54
B. C. salami, n.c.....	52
Geno style salami, ch.....	63
Montadella, n. c.....	25
Cappicola (cooked).....	43 1/4
Prosciutto hams.....	36 1/4

#### DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sals., hog casings.....	29 1/4
Pork sals., butchers.....	26 1/4
Frankfurts, in sheep casings.....	28 1/4
Frankfurts, hog casings.....	25 1/4
Bologna, nat. casings.....	28 1/4
Bologna, art. casings.....	22 1/2
Liver sals., fr., hog casings.....	21 1/4
Liver sals., fr., hog casings.....	22 1/2
Liver sals., hog bungs.....	24 1/4
Head cheese.....	20
New Eng. nat. casings.....	38 1/4
Minc'd lunch, nat. casings.....	25 1/4
Teuge and blood.....	29
Blood sausage.....	24
Sausage.....	20
Polish sausage.....	28 1/4

\*Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

#### CURING MATERIALS

Cwt.

Nitrate of soda (Chgo. w/sea), in 45-lb. blbs., del.....	\$ 8.75
Salpeter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rfd. gran. nitrate of soda.....	4.00
Pure rfd. powdered nitrate of soda, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar—	
Raw, 90 basis, f.o.b. New Orleans.....	3.74
Standard gran., f.o.b. refiners (2%).....	5.50

Packers' curing sugar, 250 lb. by f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in ear lots, per cwt. (cotton).....	4.80
in paper bags.....	4.75
SPICES	
(Basis Chgo., orig. blbs., bags, bales.)	
Whole Ground	
Allspice, prime.....	26
Refined.....	27
Chili pepper.....	41
Powder.....	41
Cloves, Amboyna.....	40
Zanzibar.....	23
Ginger, Jam., unbl. ....	31 1/2
Mace, fcy. Banda.....	1.05
Bart. Indies.....	95
East Indies.....	1.10
Black pepper, fcy. Banda.....	50
Nutmeg, fcy. Banda.....	55
E. & W. I. Blend.....	55
Mustard, sour, fcy. No. 1.....	22
Black pepper, fcy. Banda.....	53
East Indies.....	53
Nutmeg, fcy. Banda.....	53
Paprika, Spanish.....	55
Pepper, Cayenne.....	32
Red No. 1.....	34
"Black" Malabar.....	11
"Black" Lampung.....	12 1/2
Pepper, wh. Sling.....	15 1/2
Mustard.....	
Packers.....	

\*Nominal quotations.

#### SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in., 180 pack.....	17 @20
Domestic rounds, over 1 1/2 in., 140 pack.....	35 @38
Export rounds, wide, over 1 1/2 in.....	45 @46
Export rounds, medium, 1% to 1 1/2 in.....	25 @30
Export rounds, narrow, 1% in. under.....	30
No. 1 weansands.....	5 @6
No. 2 weansands.....	4
No. 1 bungs.....	16 @18
No. 2 bungs.....	10 @12
Middles sewing, 1% @2	
2 in. ....	50 @60
Middles, select, wide, 2@	60 @65
Middles, select, extra, 2 1/2 in. ....	95
Middles, select, extra, 2 1/2 in. & up.....	1.25
Dried or salted bladders, per piece:	
12 1/2 in. wide, flat.....	7 1/2 @9
10 1/2 in. wide, flat.....	5 @6 1/2
8 1/2 in. wide, flat.....	2 1/2 @3 1/2
6 1/2 in. wide, flat.....	2 @2 1/2
Hog casings:	
Extra narrow, 20 mm. & dm. ....	2.25 @2.35
Narrow medium, 20 @32	
Medium, 32 @35 mm. ....	2.25 @2.35
Medium, 32 @35 mm. ....	1.85 @2.00
English, medium, 32 @38 mm. ....	1.65 @1.80
Wide, 28 @45 mm. ....	1.55 @1.65
Extra wide, 43 mm. ....	1.45 @1.60
Large prime bungs.....	18 @20
Medium prime bungs.....	11 @12
Small prime bungs.....	8 @9
Middles, per set.....	20 @21

#### SEEDS AND HERBS

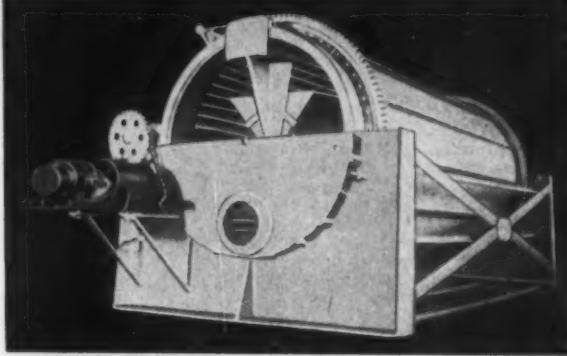
Caraway seed.....	68
Cominos seed.....	23
Mustard std., fcy. yell. ....	20
American.....	14
Marjoram, Chilean.....	38
Oregano.....	44
Whole for Saus.	17
Ground	

#### OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

#### VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd. Chicago.....	15.03
Raw soap stocks:	
Cents per lb. divd. in tank cars.	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
Midwest.....	3 1/2
East.....	3 1/2
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
Midwest.....	3 1/2
East.....	3 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11%
Corn oil, in tanks, f.o.b. mills.....	12%
Manufacturer to jobber prices, f.o.b.	



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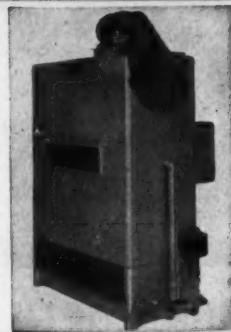
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Pork and Beef Packers  
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## MARKET PRICES *New York*

### DRESSED BEEF CARCASSES

#### City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

#### KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21%
Steer, hfr., tri., good.....	20%
Steer, hfr., tri., commercial.....	19%
Steer, hfr., tri., utility.....	19%
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22%
Steer, hfr., reg. chk., commercial.....	21%
Steer, hfr., reg. chk., utility.....	18%

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25%
Steer, hfr., rib, good.....	24%
Steer, hfr., rib, commercial.....	22%
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29%
Steer, hfr., loin, commercial.....	24%
Steer, hfr., loin, utility.....	31%

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

#### FRESH PORK CUTS

Western	
Pork loins, fr. 12 lbs. dn.....	23%
Shoulders, reg.....	20%
Butts, reg., 4/8 lbs.....	24%
Hams, reg., under 14 lbs.....	22
Hams, skinned fresh, under 34 lbs.....	24
Picnics, fr. bone in.....	19%
Pork trim., ex. lean.....	30%
Pork trim., reg.....	17%
Spareribs, med.....	13%

City	
Pork loins, fr. 10/12 lbs.....	20%
Shoulders, reg.....	21%
Butts, boneless, C. T.....	21
Hams, reg., und. 14 lbs.....	23%
Hams, skinned, und. 14 lbs.....	23%
Picnics, bone in.....	19%
Pork trim., ex. lean.....	31%
Pork trim., reg.....	19%
Spareribs, med.....	19
Boston butts, 4/8 lbs.....	27%

#### COOKED HAMS

Ckd. hams, skin on, fatted, 8/dm.....	48
Ckd. hams, skinless, fatted, 8/dm.....	46%

#### \*SMOKED MEATS

Reg. hams, under 14 lbs.....	2
Reg. hams, over 18 lbs.....	2
Skd. hams, under 14 lbs.....	2
Skd. hams, 14/18 lbs.....	2
Picnics, bone in.....	2
Bacon, west, 8/12 lbs.....	2
Bacon, city, 8/12 lbs.....	2
Beef tongue, light.....	2
Beef tongue, heavy.....	2

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

#### DRESSED HOGS

Hogs, gd. & ch., bd. on, lf. fat in, Dec. 27, under 80 lbs.....	20.6
81 to 90 lbs.....	20.11
100 to 119 lbs.....	20.07
120 to 136 lbs.....	20.07
137 to 153 lbs.....	20.04
154 to 171 lbs.....	20.04

#### \*DRESSED VEAL

##### Hide off

Choice, 50@275 lbs.....	22
Good, 50@275 lbs.....	21
Commer., 50@275 lbs.....	20
Utility, 50@275 lbs.....	19

\*Quot. are for zone 9 and include 50c for del. An additional 3¢ per cwt. permitted if wrapped in plasticine.

#### DRESSED SHEEP AND LAMBS

Lamb, choice.....	27
Lamb, good.....	26
Lamb, com.....	25
Mutton, gd. & ch.....	16
Mutton, util. & cul.....	15

Quotations are for zone 9.

#### FANCY MEATS

Tongues, Type A.....	23
Sweetbreads, beef, Type A.....	23
Sweetbreads, veal, Type A.....	23
Beef kidneys.....	23
Lamb fries, per lb.....	23
Oivers, beef, Type A.....	23
Oxtails, under 1/2 lb.....	23

Prices 1. e. 1. and loose basis for zone 9. For lots under 500 lbs. add 50c.

#### BUTCHERS' FAT

Breast fat.....	43.25 per cwt.
Breast fat.....	42.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

## CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended Dec. 23, 1944, were reported as follows:

	Week Dec. 23	Previous week	Same week '43
Cured meats, pounds.....	32,112,000	26,573,000	28,864,000
Fresh meats, pounds.....	54,339,000	38,650,000	25,864,000
Lard, pounds.....	12,482,000	10,637,000	8,411,000

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*Natural Spices + Scientific Extraction + Skill*  
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**W. M. J. STANGE CO.**

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# CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, DECEMBER 28, 1944  
Top figures represent O.P.A. ceilings.

		BELLIES	
		(Square Cut Seedless)	
		Fresh or Frozen	Cured
6-8	17 1/4	17 1/4	18 1/4
8-10	16 1/2	16 1/2	17 1/2
10-12	16 1/2	16 1/2	17 1/2
12-14	15 1/2	15 1/2	16 1/2
14-16	15 1/2	15 1/2	16 1/2
16-18	14 1/2	14 1/2	15 1/2

## REGULAR HAMS

	Fresh or Frozen	S.P.	D. S. BELLIES
8-10	21 1/2	21 1/2	Clear
10-12	21 1/2	21 1/2	18-20
12-14	21 1/2	20-25	14 1/2
14-16	20 1/2	20 1/2	14 1/2
		30-35	14 1/2
		35-40	14 1/2
		40-50	14 1/2

## BOILING HAMS

	Fresh or Frozen	S.P.	GREEN AMERICAN BELLIES
16-18	20%	20%	16-20
18-20	19 1/2%	19 1/2%	20-25
20-22	19 1/2%	19 1/2%	25 and up

## SKINNED HAMS

	Fresh or Frozen	S.P.	FAT BACKS
10-12	23 1/2	23 1/2	Green or Frozen
12-14	23 1/2	23 1/2	Cured
14-16	23 1/2	23 1/2	
16-18	23 1/2	23 1/2	
18-20	21 1/2	21 1/2	6-8
20-22	21 1/2	21 1/2	8-10
22-24	21 1/2	21 1/2	10-12
24-26	21 1/2	21 1/2	12-14
26-28	21 1/2	21 1/2	14-16
28-30	21 1/2	21 1/2	16-18
30-32	21 1/2	21 1/2	18-20
			20-25

## PICNICS

	Fresh or Frozen	S.P.	OTHER D. S. MEATS
4-6	10%	10%	Fresh or Frozen
6-8	10%	10%	Cured
8-10	10%	10%	Regular plates
10-12	10%	10%	10%
12-14	10%	10%	Clear plates
			9 1/2
			Jowl butts
			9 1/2
			Square jowlis
			11

## FUTURE PRICES

MONDAY, DEC. 28, THROUGH  
FRIDAY, DEC. 29, 1944

	LARD
Dec.	No bids or offerings
Jan.	No bids or offerings
Mar.	No bids or offerings
May	No bids or offerings

## WEEK'S LARD PRICES

Prices of prime steam lard:

P.S.	Lard	P.S. Lard	Raw
Tierces	Loose	Tierces	Leaf
Dec. 25....	Holiday		
Dec. 26....	13.80	12.80b	12.75n
Dec. 27....	13.80	12.80b	12.75n
Dec. 28....	13.80	12.80b	12.75n
Dec. 29....	13.80	12.80b	12.75n

## Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L. ....	14.55
Kettle read, tierces, f.o.b.	
Chicago C. L. ....	15.05
Long kettle read, tierces, f.o.b. Chicago C. L. ....	15.05
Neutral, tierces, f.o.b. Chicago C. L. ....	15.35
Shortcasing, tierces, c.m.f. ....	16.50

## ROCHESTER SLAUGHTERER ENJOINED

A temporary injunction restraining Philip Hurvitz, custom slaughterer doing business as the Rochester Independent Packer, from further alleged violations of RMPR 169 was granted in federal court, Buffalo, N. Y., recently by Judge Knight.

OPA asserted that between July 26 and August 26, Hurvitz slaughtered for Hart's Food Stores, Inc., 347 head of cattle having a total

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammonium

Ammonium sulphate, bulk, per ton, basic ex-vessel Atlantic ports	\$29.20
Blood, dried, 100% per unit	5.58
Unground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L. c.i.f. spot	55.00
January shipment	55.00
Fish scrap (sulcinated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 50-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	4.75

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/2% and 50% in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

### Dry Rendered Tankage

45/50% protein, unground	\$1.00
--------------------------	--------

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Those who have had Vikings in operation know what this really means, particularly in War-time, when it has been so difficult to obtain new equipment. Many Vikings are still standing up and doing a swell rotary pumping job, even though in normal times they would have been replaced long before now with new equipment.

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Look to the future. Write today for Bulletin 800 which describes Viking Rotary Pumps widely used in the meat packing industry. Viking pumps are available on priority. Inquire as to delivery date.

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# BY-PRODUCTS—FATS—OILS

## TALLOWS AND GREASES

**TALLOWS AND GREASES.**—Another reduction in cattle and hog slaughter last week made a further cut in offerings of tallow and greases. The market was more or less stagnant, and the benumbed condition is expected to continue indefinitely, trade members feel. Some users report being unable to acquire sufficient supplies to maintain peak operations. Some relief may be forthcoming in the grease trade as hog slaughtering gets back to normal after the holiday period, but the tallow situation is expected to remain at a low level due to the small number of long-fed cattle being slaughtered at present.

Most of the business reported this week was in the Chicago area while little product was moved in the East. Choice white grease moved at 8½c; A-white, 8½c; yellow at 8½c and brown at 7½c. Tallow sales reported included choice at 8½c; prime, 8½c, and special, 8½c. All sales are f.o.b. production point. Some quiet selling was also reported to have been done.

**NEATSFOOT OIL.**—Conditions remain unchanged in the neatsfoot oil market, with not enough product offered to test the market. Demand appears to be strong and most any amount of oil could be moved into consumer channels if offered. Meanwhile, full ceiling prices are quoted on all grades.

**STEARINE.**—Production is said to have dropped off again and has further limited offerings. Prime oleo stearine is still quoted at 10.61c and yellow grease stearine at 8.50c.

**OLEO OIL.**—Lack of offerings holds this market on a nominal basis. Demand appears to be strong, but sales are few and far between.

**GREASE OIL.**—Light trading at steady prices. No. 1 oil is 14c; prime burning, 15½c, and acidless tallow oil, 13½c.

## VEGETABLE OILS

The holiday atmosphere continued in the vegetable oils market this abbreviated week. There was no letup in demand from consumers, but it is reported that quotas are sold out for some time to come and chances of trading are almost nil.

**SOYBEAN OIL.**—The reported movement of a few tanks of soybean oil has failed to excite the trade to any extent for most of the product is going on previous consignment. Demand is broad for close delivery, but crushers have little or nothing to offer at the present time. Meanwhile, full ceiling prices are quoted all through the list.

**OLIVE OIL.**—Olive oil was very quiet last week. Importers received Spanish olive oil at an eastern port and were reported to be moving supplies to consumer centers against contracts placed some time ago. Trade is interested now in further shipments, but due to the scarcity of tin, Spanish exporters have made no further moves. Meanwhile, producers' prices on sales to packers, in containers holding one gallon or less, will be priced f.o.b. the producer's plant at the bulk price. This price is \$4.75 per gallon in glass. However, a producer is allowed the regular packer's price on sales of consumer-size containers to wholesalers, retailers and commercial users.

**PEANUT OIL.**—The CCC is reported ready to import 4,400 tons of peanuts for crushing, but because the supply is so small compared with demand it is felt that little or no change in quotations will result. Even though the 1944 production of this oil will be larger than for recent years, prices have held firm because of the great demand.

**COTTONSEED OIL.**—This was another week of light trading in cottonseed oils. The futures market was quiet but firm and trading was at a minimum.

## BY-PRODUCTS MARKETS

Only a moderate amount of trading was reported in the by-products market in this short week. Dry and wet rendered tankage continued to be quoted on a range with supply slightly in excess of demand. Meat scraps were also quoted on a range which includes the ceiling price.

### Blood

	Unit Ammonia
Unground, loose	\$1.10
Digester Feed Tankage Materials	
Unground, per unit ammo., low test	\$5.25@1.10
per unit ammo., high test	\$5.30@1.10
Liquid stick, tank cars	2.5

\*Quoted delivered mid-west point basis.

### Packinghouse Feeds

	Carbs. per ton
65% digester tankage, bulk	\$7.00
60% digester tankage, bulk	7.00
55% digester tankage, bulk	6.00
50% digester tankage, bulk	5.00
45% digester tankage, bulk	4.00
50% meat, bone meal scraps, bulk	67.50@7.00
Bloodmeal	30.00
Special steam bone-meal	50.00@5.00

\*Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$5.00@3.00
Steam, ground, 2 & 26	\$5.00@3.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$3.25@4.00
Bone tankage, unground, per ton	\$0.00@3.00
Hoof meal	4.25@4.00

### Dry Rendered Tankage

	Per ton
**Hard pressed and expeller unground	
55% protein or less	\$1.00@1.00
55 to 75% protein	1.10@1.00

\*\*Quoted under ceiling, del'd. mid-west point basis.

### Gelatine and Glue Stocks

	Per ton
Calf trimmings (limed)	\$1.00
Hide trimmings (limed)	\$1.00
Sinews and plazles (green, salted)	1.00

	Per ton
Cattle jaws, skulls and knuckles	\$0.00
Pig skin scraps and trim, per lb.	74.00@75.00

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy	\$70.00@75.00
light	75.00
Flat shins, heavy	\$5.00@5.50
light	5.50
Blades, buttocks, shoulders & thighs	\$2.50@3.00
Hoofs, white	\$5.00@5.50
Hoofs, house run, assorted	\$5.00@5.50
Junk bones	\$2.00@2.50

\*Delivered Chicago.

### Animal Hair

	Per ton
Winter coil dried, per ton	\$ 6.00
Summer coil dried, per ton	\$2.50@2.75
Winter processed, lb.	\$ 1.00
Winter processed, gray, lb.	\$ 1.00
Cattle switches	\$ 1.00

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It's a man in this position who has already placed his stamp of approval on thousands of dollars worth of **HOTTMANN EQUIPMENT** . . . and who, in days to come, will say—"Okeh", to new and revised plant layouts involving it.

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If **PROFIT** is your responsibility, **HOTTMANN** Engineers are ready to help you get it. Call or write, today!

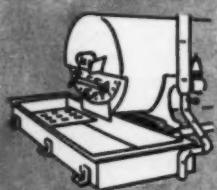
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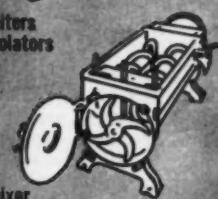
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In fairness to all, we have set up our own priority system so that orders will be shipped when materials are available, in the order of their receipt, now.

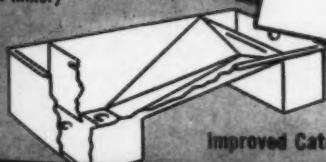
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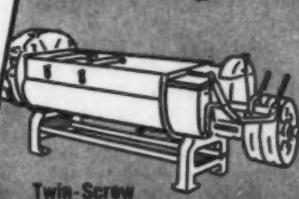
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Improved Catch Basin



Yeast Machinery



Twin-Screw Super Mixer



Mixer, Interior view

**THE HOTTMANN MACHINE COMPANY**

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# HIDES AND SKINS

Packer hides active, Coast to Coast, at ceiling—Good demand for small packer stock—Country hide demand better than expected.

## Chicago

**PACKER HIDES.**—There was activity in the packer hide market immediately following the holiday. As expected, the new buying permits became valid on Dec. 26, and are scheduled to expire on Jan. 6. The larger outside packers, who usually move hides through regular channels, quickly cleared their Dec. production.

On the second business day of the week the local packers cleared the bulk of their Dec. hides, except for bulls, with activity carrying over to the next day. One packer has moved part of Dec. bulls, and it is probable that the others will clear their bulls before the end of the week. Killing lists for this week will not be in the hands of packers until about the second day of next week, when clean-up trading is expected. Ceiling prices, of course, were paid on all selections. Traders indicate that packer production this month is balancing out fairly well with the open permits, which were reduced to conform with the indicated decrease in slaughter this month.

Indications at present are that ceiling prices will be established on live cattle in the very near future, and this may cause some shift in the marketing of cattle over the near future months.

Packer light cows appear to be moving this month on straight weight basis, without splitting the weights into 23/43 lb. and 43 lb. and up, as has been done in recent months. On branded hides, the optional method of salting is in general use, whereby heavy Colorados are salted with other heavy brands and both move at 14½c, while lights and ex-lights move together also at 14½c; when salted alone, ex-light brands bring 15c.

**OUTSIDE SMALL PACKER.**—The market has been active this week on outside small packer stock at the ceiling of 15c flat, trimmed, for native all-weight steers and cows and 14c for branded. Permits are reported to have been increased considerably, to take care of the expanded slaughter by small killers, but market appears firm. Some upper leather tanners, who are steady buyers of this class of stock, report offerings considerably more liberal this month. Other buyers, less familiar with

the smaller killers, report difficulty in finding sufficient offerings, so demand is expected to absorb about everything that is available this month.

**PACIFIC COAST.**—Some of the smaller Pacific Coast killers have cleared their Dec. hides at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. A couple of the larger killers are reported trading at present, with the possibility that this market might be cleaned up by the end of the year.

**FOREIGN WET SALTED HIDES.**—Trade in the South American market previous week grew to a total of about 62,000 hides, going mostly to United Nations buyers at unchanged prices. At the week-end, 8,000 light standard steers sold at steady prices. At late mid-week, 7,000 heavy standard steers and 2,000 light steers sold to the States and to buyers who act for both England and the States, at unchanged prices.

**COUNTRY HIDES.**—Activity in the country hide market this week has been somewhat better than had been expected. Quite a few cars of country all-weights sold at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands moving at a cent less. Several more cars are offered on the local market, awaiting buyers, but they appear to be in strong hands and held firmly at the full ceiling. While quite a few heavy hides are showing up in country offerings, buyers have been taking these and sorting out the heavies for re-sale later, according to traders.

**CALFSKINS.**—There is a good inquiry for packer calfskins at full ceiling prices, 27c for heavies and 23½c for lights under 9½ lbs. Packers at present appear inclined to defer trading in Dec. calf until next week. Federal inspected slaughter at 32 centers during week ended Dec. 23 totalled 120,635 head of calves, as against 119,274 for previous week, and 78,440 for same week 1943; slaughter is down considerably from a month back but is still running about 50 per cent over 1943. However, production from this calf slaughter is running heavily to kipskins and light calfskins are scarce at this season.

City calfskins have been moving this week at the ceiling of 20½c for 8/10 lb. and 23c for 10/15 lb., with a good inquiry and part of activity on basis of New York selection and trim; outside cities move at the same levels. Country calf are in demand at 16c for 10 lb. and

down, and 18c for 10/15 lb. City light calf and deacons are salable at \$1.42 selected.

**KIPSKINS.**—There has been no reported activity as yet in packer Dec. kipskins; these are expected to move next week, at the full ceiling of 26c for 15-30 lb. natives and 17½c for branded, and about the usual proportion of business is expected to be done on basis of New York selection, although quite a few kips will be booked to tanning accounts as untrimmed.

Trade in city kips has been somewhat limited so far this week but ceiling prices are reported paid, 18c for 15-30 lb. natives and 17c for brands, with outside cities at same levels. The plentiful supply of packer kips during the past few months has diverted attention from cities, and particularly from country kips, which are called somewhat slow at the ceiling of 16c, flat, f.o.b. shipping point. However, in view of the announcement earlier that UNRRA will require 100,000 kips from the domestic market for the liberated European countries, offerings are firmly held at the ceiling.

Packer regular slunks are quotable at \$1.10, flat, and hairless 55c, flat; one packer is already sold to end of year.

**SHEEPSKINS.**—Production of packer shearlings is now very limited, and will continue so until shearing starts in the Southwest in the Spring. Demand, while spotty, continues strong, due to activity of new fur tanners, who are in position to pay a premium over prices paid by the regular shearing tanners. Market is quotable in a range of \$1.70@2.15 for No. 1's, \$1.00@1.25 for No. 2's, and 90@1.00 for No. 3's, although lack of offerings restricted trading this week. Pickled skins are sold up ahead of production at full individual ceilings by grades; market quotable \$7.75@8.00 per doz. packer production. Packer wool pelts are quotable at \$3.25@3.35 per cwt. live-weight basis for westerns and natives together for current take-off, with back-dated pelts discounted because of the lower yield.

## New York

**PACKER HIDES.**—The New York packers were active at mid-week forward and cleared the bulk of their Dec. production of hides, with full ceiling prices paid for all selections. However, some clean-up business, taking in the week's slaughter, is expected during the coming week.

**CALFSKINS.**—There is a good demand for calfskins in the eastern market and some collectors have cleared

## PACKERS

Can handle your hides green or cured. For particulars, contact

**J. HENDLER CO.**

**U. S. STOCK YARDS, Chicago 9, Ill.**

**DOLE**

COOLING & FREEZING UNITS  
CHICAGO

City light  
at \$1.42,  
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## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

Week ended	Prev. week	Cor. week,
Dec. 29, '44		1943
Hvy. nat. str.	15½	15½
Hvy. Tex. str.	14½	14½
Hvy. butt		
Brnd'd str...	14½	14½
Hvy. Cal. str.	14	14
Br.-light Tex.		
strs.....	15	15
Brnd'd cows...	14½	14½
Hvy. nat. cows	15½	15½
Lt. nat. cows...	15½	15½
Nat. bulls....	12	12
Brnd'd bulls...	11	11
Calfskins.....	23½	23½
Kips, nat. ....	17½	17½
Kips, brnd'd...	17½	17½
Kips, reg....	11.10	11.10
Kips, bris....	55	55

CITY AND OUTSIDE	SMALL PACKERS	
Nat. all-wts...	15	15
Branded all-wts...	14	14
Nat. bulls...	11½	11½
Brnd'd bulls...	10½	10½
Calfskins.....	20½	20½
Kips, nat. ....	18	18
Kips, reg....	11.10	11.10
Kips, bris....	55	55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES \*

Hvy. steers....	15	15
Hvy. cows....	15	15
Bulls.....	15	15
Extremes.....	15	15
Bulls.....	11½	11½
Calfskins.....	16	16
Kips, nat. ....	18	18
Kips, reg....	11.10	11.10
Kips, bris....	55	55

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Pr. shearlings...	1.70@2.15	1.70@2.15
Dry pelts.....	24½@25	24½@25

## CCC Purchases and Announcements

**PURCHASES.** — During the week ended December 23, purchases by the CCC included 14,509,747 lbs. frozen pork; 15,790,100 lbs. frozen beef and veal; 261,100 lbs. frozen lamb and mutton; 9,484,697 lbs. canned meats; 15,787,600 lbs. lard and 30,997 bundles, 100-yards each, hog casings.

## WEEK'S CLOSING MARKETS

### FRIDAY'S CLOSING

#### Provisions

The light cutting of hogs this week has limited action in the provision market greatly. A few half ears of shoulders and some small lots of pickled hams, picnics and bellies moved quietly, but volume as a whole was very light. Carlot trading was almost absent.

#### Cottonseed Oil

Jan. unq.; Mar. 14.10b; May 14.31b; July 14.00b@14.31ax; Sept. 14.00b; Oct. 13.65b@14.00ax; Dec. 13.40b@14.00ax. Quiet, no sales.

## New RRO 16 Amendments Are Announced by OPA

Conditions under which independent collectors of household salvage fats may apply for allowable inventory adjustments and the procedure for action on their application are set forth by OPA in Amendment 28 to RRO 16, which became effective December 22. The amendment also describes the procedure for obtaining point allotments when a new rendering establishment is opened and the registration procedure for independent collectors who did not acquire any household salvage fats for sale or transfer during October, 1943.

Under this amendment, an independent collector having an inadequate allowable inventory may apply for an increase on OPA Form R-315, stating the amount of his allowable inventory, number of pounds of household fats acquired for sale or transfer during the preceding calendar month, reasons for claiming the inventory inadequate, and providing additional information. If the district office finds the allowable inventory inadequate, it may grant an adjustment. Action on the application is described in the amendment.

Section 26.5a, added to the order by this amendment, details the procedure to be followed by a person wishing to open a rendering establishment. As

part of his registration, such an applicant must attach a statement showing the number of pounds of household salvage fats he expects to acquire between the date of his registration and the end of the next calendar month. This statement must show the name and address of each independent collector from whom the applicant expects to acquire household salvage fats.

Another section of the amendment provides that an independent collector who did not acquire any household salvage fats for sale or transfer during October, 1943, or a person who wishes to open a new independent collector establishment may register on OPA Form R-315 for an allowable inventory to acquire household salvage fats.

Other recent amendments to RRO 16 include the following:

**AMENDMENT 29.** — Effective December 16, 1944. Describes the procedure to be followed by an industrial user of meat or fish having a point value for obtaining point allotments. An industrial user who, during the first quarter of his base period, used meat or canned fish which on December 16, 1944, had a point value other than zero may apply on OPA Form R-315 for an allotment covering such meat or canned fish. The application must estimate the number of pounds of such meat or fish which he used during the first quarter of his base period. Method of computing the allotment, if allowed, is described in the amendment.

**AMENDMENT 30.** — Effective December 16, 1944. Adds a section to the order which provides that an industrial user must exclude from his base-period use any item of food which is not included within the definition of foods covered by RRO 16.

## CANADIAN SLAUGHTER

	Nov. 1944	Nov. 1943	11 mos. 1944	11 mos. 1943
Cattle.....	160,018	112,996	1,200,577	924,370
Calves.....	46,394	45,474	627,404	563,319
Hogs.....	828,418	899,908	7,908,772	6,206,153
Sheep.....	142,085	170,289	865,817	794,266

## OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY  
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR  
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

**A. C. LEGG PACKING COMPANY, INC.**

BIRMINGHAM, ALABAMA

# LIVESTOCK MARKETS

Weekly Review

## Meat Production Off On Lighter Slaughter

The total output of meat for the week ended December 23, according to the War Meat Board, was 358,000,000 lbs., compared with 384,000,000 lbs. a week earlier and 371,000,000 lbs. for the same week of last year. Production of all meats showed declines from a week earlier.

The board's estimate of cattle slaughtered in federally inspected plants for last week was 303,000,000 head, down 21,000 from the preceding week, but 47,000 head heavier than in the corresponding week a year ago. The total dressed weight of cattle slaughtered was 135,000,000 lbs., as against 143,000,000 lbs. in the preceding week and 125,000,000 lbs. a year ago.

Hog slaughter during the week was estimated at 1,330,000 head, a decline of 134,000 head from the preceding week and 246,000 head less than a year ago. The estimated production of pork for the week was 185,000,000 lbs., compared with 201,000,000 lbs. in the preceding week and 214,000,000 lbs. in the corresponding week a year ago.

Inspected sheep slaughter last week was 463,000 head, compared with 482,000 head a week earlier and 456,000 a year earlier. The output of lamb and mutton from this slaughter was respectively 19,000,000 lbs., 20,000,000 lbs. and 19,000,000 lbs. for the three comparative periods.

Calf slaughter totaled 159,000 head, the same as the estimate for the corresponding week, but 42,000 more than a year ago. The estimate of veal production for last week was 19,000,000 lbs., in round figures a reduction of 1,000,000 lbs. from the previous week because of somewhat lighter weights of calves slaughtered. Production for the same week a year ago was 13,000,000 lbs.

## Canada Triumphs in Record Beef Output

MONTREAL.—Canada, which two years ago was harried by beef shortages in many cities, now counts cattle herds flourishing in abundance, and besides supplying an enlarged home demand could ship the United Kingdom more than 100,000,000 lbs. of beef in a year.

Agriculture department officials said that production of meats generally represented a triumph. Immense bacon shipments to maintain the United Kingdom's bacon ration are continuing, with the hope that hog production will be held at continued high levels because of British Food Ministry contracts which ensure a continued market and steady prices for two years.

In 50 weeks of 1944, sales of cattle at public stockyards and shipments direct to cattle plants totaled 1,426,374 head, a gain of 274,229 over the same period in 1943. Sales and shipments of calves were up 57,764 head and sheep 100,419 head. Inspected slaughtering of hogs was up 1,788,412 head.

Officials said that the increases in herds had been made possible in the first instance by a bumper feed crop harvested in 1942, which allowed farmers to plan their livestock program well ahead, with the assurance of markets for enlarged production.

## STEER BRINGS \$4.25 PER LB.

Polly Jock, 1,000-lb. grand champion steer of the 19th annual Great Western Livestock Show at Los Angeles, Calif., sold for \$4.25 per lb. on December 8, closing day of the show, establishing a new western record for a stock show champion.

The steer was sold by William Manx-

miller of Santa Barbara, Calif., to Paul McBride and Oswald Hesselbacher, Los Angeles cattle buyers, and is soon to be featured on the menus of a Hollywood cafe at something like \$10 a cut.

## URUGUAY WANTS HOGS

Hog breeding is being fostered by the Uruguayan government, as it is considered desirable to encourage the breeding of hogs in order to increase the domestic stock of pigs so that more profit may be derived from the country's corn crop by converting it into meat and fat.

No slaughter of hogs for export has taken place for many months, and imports of live hogs and pork from Argentina have been necessary to meet domestic demands. Uruguay's exports of pork have never exceeded 3,000,000 lbs. annually, practically all going to the United Kingdom in the form of frozen pork.

## LIVESTOCK AT 68 MARKETS

Receipts in November, 1944, local kill, shipments, as reported by the War Food Administration, Office of Distribution:

	CATTLE	Local Receipts	Ship- ment slaughter	Local Receipts	Ship- ment
November, 1944.....	2,127,698	978,166	1,184,45		
November, 1943.....	2,135,041	986,488	1,149,38		
5-yr. November av. ....	1,584,155	770,291	589,29		

### CALVES

November, 1944.....	556,942	544,392	318,61
November, 1943.....	682,201	412,770	288,87
5-yr. November av. ....	646,825	344,610	206,72

### HOGS

November, 1944.....	3,389,854	2,421,633	986,87
November, 1943.....	4,690,771	3,545,187	1,160,54
5-yr. November av. ....	3,453,171	2,594,961	844,37

### SHEEP AND LAMBS

November, 1944.....	2,601,277	1,329,714	1,486,37
November, 1943.....	3,207,988	1,581,597	1,044,23
5-yr. November av. ....	2,301,146	1,162,990	1,189,69



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LIVESTOCK BUYING SERVICE

**Central**  
LIVESTOCK ORDER BUYING CO.  
South St. Paul, Minn.  
West Fargo, N.D.  
Billings, Mont.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, December 28, 1944, reported by Office of Distribution, War Food Administration:

**BOEFS (quotations based on hard hogs):** Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs....	\$18.00-14.00	\$12.50-13.00			
140-160 lbs....	13.75-14.00	13.50-14.40	\$14.00-14.45	\$13.85-14.25	\$14.00-14.25
140-180 lbs....	14.25-14.75	14.25-14.70	14.45 only	14.15-14.50	14.25-14.45
160-200 lbs....	14.65-14.75	14.70 only	14.45 only	14.50 only	14.45 only
200-220 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
270-300 lbs....	14.75 only	14.50-14.70	14.45 only	14.50 only	14.45 only
300-330 lbs....	14.75 only	14.25-14.60	14.45 only	14.50 only	14.45 only
330-360 lbs....	14.75 only	14.25-14.60	14.45 only	14.40-14.50	14.45 only

Medium:

160-220 lbs....	13.50-14.50	13.50-14.00	14.00-14.45	13.85-14.40	13.75-14.25
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80W:

Good and Choice:

270-300 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
360-400 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Good:

400-450 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-500 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Medium:

250-350 lbs....	13.00-13.75	13.25-13.85	13.50-13.70	13.50-13.75	13.25-14.50
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs....	16.00-17.00	15.25-16.50	15.00-16.50	15.00-16.50	15.30-16.75
900-1100 lbs....	16.50-17.50	15.50-16.50	15.25-16.75	15.25-16.75	15.75-17.00
1100-1300 lbs....	16.50-17.50	15.75-16.75	15.25-16.75	15.50-16.75	15.75-17.00
1300-1500 lbs....	16.50-17.25	15.75-16.75	15.25-16.75	15.50-16.75	15.75-17.00

STEERS, Good:

700-900 lbs....	14.75-16.00	13.50-15.25	13.25-15.25	13.00-15.25	14.25-15.75
900-1100 lbs....	14.75-16.50	13.75-15.50	13.50-15.25	13.25-15.50	14.25-15.75
1100-1300 lbs....	14.75-16.50	14.25-15.75	13.50-15.25	13.75-15.50	14.25-15.75
1300-1500 lbs....	14.75-16.50	14.25-15.75	13.50-15.25	13.75-15.50	14.25-15.75

STEERS, Medium:

700-900 lbs....	11.50-14.75	11.25-13.50	10.50-13.50	10.50-13.75	11.50-14.25
900-1100 lbs....	11.75-14.75	11.50-14.00	11.25-13.50	10.50-13.75	11.50-14.25

STEERS, Common:

700-1100 lbs....	9.75-11.75	9.50-11.50	9.00-10.75	8.75-10.75	8.50-11.50
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### HEIFERS, Good:

600-800 lbs....	15.00-16.00	15.00-16.00	15.00-16.00	14.50-15.50	14.00-15.75	15.25-16.50
800-1000 lbs....	15.25-16.25	15.00-16.00	14.50-15.50	14.25-15.50	14.00-16.00	15.25-16.50

### HEIFERS, Medium:

600-800 lbs....	14.00-15.00	13.00-15.00	12.50-14.50	12.00-14.00	12.50-15.25
800-1000 lbs....	14.25-15.25	13.00-15.00	12.75-14.50	12.00-14.00	13.50-15.25

### HEIFERS, Common:

500-900 lbs....	10.75-14.25	10.25-13.00	9.75-12.50	9.75-12.00	10.75-13.50
500-900 lbs....	8.25-10.75	8.50-10.00	7.75-9.75	8.00-9.75	8.00-10.75

### COWS, All Weights:

Good	13.50-14.50	11.50-13.50	11.75-13.00	11.00-12.75	10.75-12.75
Medium	11.00-13.50	9.75-11.50	10.00-11.75	9.50-11.00	9.00-10.75
Cutter & com.	7.00-11.00	6.75-9.75	6.50-10.00	6.75-9.50	7.00-9.00
Canner	6.25-7.00	5.50-6.75	5.50-6.50	5.00-6.75	6.00-7.00
com.	8.00-10.50	7.50-9.25	7.75-9.50	7.25-9.25	7.00-9.50

### BULLS (Ylgs. Excl.), All Weights:

Beef, good	12.50-14.00	11.25-12.25	11.50-12.75	11.00-12.00	11.50-12.75
Sausage, good	11.50-13.00	10.25-11.25	10.75-11.50	10.25-11.00	10.50-11.50
Sausage, med.	10.50-11.50	9.25-10.25	9.50-10.75	9.25-10.25	9.50-10.50
Sausage, cut & com.	7.00-8.00	6.00-8.00	5.50-7.75	6.00-8.00	5.50-7.50

### VEALERS:

Good & choice	14.50-15.50	13.75-15.00	12.50-14.50	12.00-14.00	12.50-14.50
Common & med.	8.50-14.50	10.75-13.75	8.50-12.50	8.00-12.00	7.50-12.50
Cull	6.50-8.50	6.00-10.75	7.00-8.50	5.50-8.00	5.50-7.50

### CALVES, 500 lbs. down:

Good & choice	11.50-12.75	11.75-13.50	10.50-13.50	11.25-13.50	11.00-13.00
Common & med.	8.00-11.50	8.00-11.75	7.50-10.50	7.75-11.25	7.50-11.00
Cull	7.00-8.00	6.00-8.00	5.50-7.50	5.50-7.75	5.50-6.50

### SLAUGHTER LAMBS AND SHEEP:

#### LAMBS:

Good & choice	14.85-15.25	14.25-15.00	14.25-15.00	13.25-14.50	14.50-15.25
Medium & good	13.25-14.50	12.50-14.00	12.50-14.00	12.00-13.00	12.00-14.25
Common	11.00-12.50	9.00-12.00	10.00-12.00	9.50-11.75	10.00-11.75

#### YLG. WETHERS:

Good & choice	12.75-13.35	12.00-12.75	12.50-13.25	11.50-12.25	12.25-13.00
Medium & good	11.25-12.50	10.75-11.75	11.00-12.25	10.25-11.25	10.50-12.00

#### EWES:

Good & choice	6.75-7.25	5.50-6.25	6.50-7.00	6.25-7.00	6.75-7.25
Common & med.	5.25-6.50	4.00-5.50	5.25-6.25	4.75-6.00	5.00-6.50

Quotations on wooled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

## EDWARD KOHN CO.

Established 1920

### WHOLESALE MEATS

- Ample experience with the trade in this area
- Well qualified to represent beef, veal and pork packers
- Cooler Facilities for Assembling and Distributing All Products
- Mixed Car Lots

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25c higher.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Dec. 23, 1944, as reported to THE NATIONAL PROVISIONER.

### CHICAGO

Armour, 3,416 hogs; Swift, 2,340 hogs; Wilson, 1,819 hogs; Western, 1,031 hogs; Agat, 5,762 hogs; Shippers, 12,894 hogs; Others, 35,779 hogs. Total: 35,714 cattle; 6,207 calves; 5,616 hogs; 22,913 sheep.

### KANSAS CITY

Armour, 3,407 hogs; Swift, 1,875 hogs; Wilson, 1,679 hogs; Western, 1,760 hogs; Agat, 4,472 hogs; Shippers, 2,494 hogs; Others, 3,082 hogs; Campbell, 1,049 hogs; Total: 8,223 cattle; 6,688 calves; 13,983 hogs; 40,457 sheep.

### OMAHA

Armour, 6,022 hogs; Swift, 5,946 hogs; Wilson, 5,936 hogs; Western, 5,903 hogs; Agat, 5,770 hogs; Shippers, 1,940 hogs; Others, 11,860 hogs. Total: 20,556 cattle and calves; 26,454 hogs and 27,709 sheep.

### E. ST. LOUIS

Armour, 3,771 hogs; Swift, 4,622 hogs; Wilson, 4,622 hogs; Western, 4,622 hogs; Agat, 4,622 hogs; Shippers, 8,474 hogs; Others, 9,454 hogs; Total: 14,291 cattle; 8,084 calves; 32,562 sheep; 13,477 hogs.

### ST. JOSEPH

Armour, 3,398 hogs; Swift, 3,871 hogs; Wilson, 3,871 hogs; Western, 3,871 hogs; Agat, 3,871 hogs; Shippers, 2,617 hogs; Total: 9,836 cattle; 2,814 calves; 21,376 hogs; 16,484 sheep. Net including 237 cattle, 6,398 hogs and 2,956 sheep bought direct.

### SIOUX CITY

Armour, 3,337 hogs; Swift, 3,371 hogs; Wilson, 3,371 hogs; Western, 3,371 hogs; Agat, 3,371 hogs; Shippers, 6,213 hogs; Total: 15,867 cattle; 6,653 calves; 27,984 sheep; 34,562 hogs.

### FORT WORTH

Armour, 2,849 hogs; Swift, 2,834 hogs; Blue Bonnet, 255 hogs; City, 493 hogs; Rosenthal, 304 hogs; Total: 6,735 cattle; 7,810 calves; 6,258 sheep; 13,323 hogs.

### DENVER

Armour, 1,858 hogs; Swift, 1,502 hogs; Cudahy, 760 hogs; Others, 2,492 hogs; Total: 6,112 cattle; 1,118 calves; 14,966 sheep; 9,961 hogs.

### ST. PAUL

Armour, 1,850 hogs; Swift, 1,857 hogs; Shippers, 7,522 hogs; Total: 14,178 cattle; 11,133 calves; 36,071 sheep; 24,363 hogs.

### CINCINNATI

Gahr's, 1,181 hogs; Meyer, 15 hogs; Schlachter, 262 hogs; Stroh, 10 hogs; Steiger Co., 346 hogs; Others, 2,185 hogs; Shippers, 121 hogs; Total: 4,120 cattle; 1,064 calves; 16,200 sheep; 1,546 hogs. Net including 1,500 cattle and 1,677 hogs bought direct.

## TOTAL PACKER PURCHASES

	Week ended	Prev. week	Year ago
Cattle	158,176	162,496	184,166
Hogs	296,579	305,036	480,159
Sheep	204,825	198,157	152,791

	Week ended	Prev. week	Year ago
Cattle	2,505	661	18,977
Calves	53	2,437	893
Hogs	289	491	909
Sheep	259	3,255	3,537

	Week ended	Prev. week	Year ago
Cattle	2,416	53	2,437
Calves	289	491	909
Hogs	259	3,255	3,537
Sheep	2,500	3,000	2,500

	Week ended	Prev. week	Year ago
Cattle	11,028	379	6,609
Calves	13,708	747	9,516
Hogs	15,183	272	6,086
Sheep	14,048	638	19,514

	Year
Cattle	178,648
Calves	17,100
Hogs	465,696
Sheep	211,819

	Year
Cattle	2,338,146
Calves	286,924
Hogs	5,987,846
Sheep	2,050,547

	Year
Cattle	1,900
Calves	2,627
Hogs	2,595
Sheep	3,388

	Year
Cattle	1,900
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	Year
Cattle	1,900
Calves	2,627
Hogs	2

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Distribution, War Food Administration.)

### WESTERN DRESSED MEATS

	New York	Phila.	Boston
STEERS, carcass	Week ending December 23, 1944	4,107	832
	Week previous	3,493	1,332
	Same week year ago	3,950	1,422
COWS, carcass	Week ending December 23, 1944	3,734	1,821
	Week previous	3,998	2,206
	Same week year ago	2,077	1,068
BULLS, carcass	Week ending December 23, 1944	424	14
	Week previous	392	12
	Same week year ago	416	14
VEAL, carcass	Week ending December 23, 1944	9,324	1,146
	Week previous	12,454	1,765
	Same week year ago	6,205	500
LAMB, carcass	Week ending December 23, 1944	18,459	8,865
	Week previous	29,445	7,181
	Same week year ago	34,977	9,998
MUTTON, carcass	Week ending December 23, 1944	5,278	1,954
	Week previous	7,502	1,497
	Same week year ago	2,808	119
PORK CUTS, lbs.	Week ending December 23, 1944	1,263,855	700,280
	Week previous	1,250,927	757,586
	Same week year ago	1,569,014	476,106
BEEF CUTS, lbs.	Week ending December 23, 1944	312,154	...
	Week previous	266,240	...
	Same week year ago	154,799	...

### LOCAL SLAUGHTER

	New York	Phila.	Boston
CATTLE, head	Week ending December 23, 1944	12,712	2,562
	Week previous	11,088	2,473
	Same week year ago	9,385	2,176
CALVES, head	Week ending December 23, 1944	10,397	2,006
	Week previous	10,157	2,043
	Same week year ago	9,394	1,465
HOGS, head	Week ending December 23, 1944	58,346	14,793
	Week previous	58,286	14,565
	Same week year ago	52,606	14,676
SHEEP, head	Week ending December 23, 1944	55,927	2,888
	Week previous	57,934	3,627
	Same week year ago	55,603	3,009

Country dressed product at New York totaled 4,874 veal, 188 hogs and 325 lambs. Previous week 4,772 veal, 40 hogs and 296 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Inspected slaughter of all classes of livestock at 32 centers for the week ended December 23 showed declines compared with a week earlier. Storm conditions over much of the country limited marketings of most classes last week. Kill of cattle, calves and sheep was heavier than a year earlier but hog kill again ran smaller. Calf slaughter was also heavier than for the previous week.

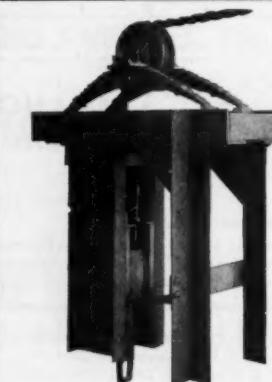
	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	12,757	10,705	56,886	14,000
Baltimore, Philadelphia	4,100	742	20,862	1,400
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,727	8,861	62,561	14,000
Chicago, Elkhorn	33,060	11,729	120,754	14,000
St. Paul-Wisconsin Group	21,969	21,985	128,492	14,000
St. Louis Area <sup>1</sup>	17,191	14,356	85,356	17,100
Sioux City	9,980	1,187	40,945	14,000
Omaha	21,417	2,275	55,244	14,000
Kansas City	22,607	7,758	58,949	14,000
Iowa & So. Minn. <sup>2</sup>	17,600	10,502	241,460	14,000
SOUTHEAST <sup>3</sup>	6,367	3,987	29,767	14,000
SOUTH CENTRAL WEST <sup>4</sup>	30,148	19,002	68,332	14,000
ROCKY MOUNTAIN <sup>5</sup>	6,700	1,356	20,168	12,000
PACIFIC <sup>6</sup>	19,640	4,152	24,344	14,000

Total	236,275	120,635	1,017,025	14,000
Total prev. week	251,853	119,274	1,128,282	14,000
Total last year	186,965	78,440	1,106,519	14,000
<sup>1</sup> Includes St. Paul, S. St. Paul and Newark, Minn., Madison, Milwaukee, St. Louis, Mo.				
<sup>2</sup> Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Minn.				
<sup>3</sup> Includes Binghamton, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.				
<sup>4</sup> Includes St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Tex., Denver, Colo., Ogden and Salt Lake, Utah. <sup>5</sup> Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.				

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Sheep
Week ended December 23	3,258	1,330	21,000
Last week	3,060	1,656	18,000
Last year	1,431	447	24,000



## "BOSS" AUTOMATIC LANDING DEVICE - NO. 401

Patent Applied for

This practical, positive device is used with much success for the safe landing of cattle on the bleeding rail.

Used with "BOSS" Electric Hoists, it is equipped with limit switch to automatically stop the motor and apply the magnetic brake, holding the beef in proper position for landing.

Another "BOSS" Device that gives

### Best Of Satisfactory Service

## THE CINCINNATI BUTCHERS' SUPPLY COMPANY

Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati 16, Ohio  
Factory: Helen and Blade Sts., Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago 9, Ill.

**BEEF • PORK • VEAL • LAMB  
HAMS • BACON • SAUSAGE  
LARD • CANNED MEATS • Sheep, hog and beef casings**



**JOHN MORRELL & CO.**

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

# CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## Position Wanted

PRACTICAL PACKING HOUSE MAN with 20 years' experience can qualify for manager of meat department for medium-size independent packer. Also experienced in pork killing and cutting, ham boning operations, etc. Only position with post-war possibilities considered. W-941, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Steady position with medium or small concern. Well experienced in meat manufacturing and processing. Can take full charge of department. Write or wire SW-2371 Randolph St., Huntington Park, Calif.

SUPERINTENDENT: Young man, 20 years' practical experience in all departments. Can handle help and get results. Best references. W-946, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CAPABLE lard, tank and feed foreman desires position as foreman. 21 years' experience. W-945, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKING HOUSE MANAGER, superintendent or purchasing agent, lifetime of practical and executive experience in all phases of the meat industry. Available after the first of the year. W-980, THE NATIONAL PROVISIONER, Inc., 407 S. Dearborn St., Chicago 5, Ill.

CAR ROUTE SALESMAN or supervisor of sales. Two years' experience opening routes. Outstanding sales record. Will pay moving expenses to any location. Write 1204 E. Holly St., Goldsboro, N.C.

## DO YOU NEED

A man with broad executive background of over 20 years in live stock and meat industry? Qualifications, references and other details will be furnished on request. Eligible for executive or administrative position in upper salary bracket. W-924, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Manager or superintendent of independent meat packing or sausage company. Have 25 years' experience and operate under modern efficient methods. 45 years of age, married and have a good education. Now employed as superintendent, but can leave on reasonable notice. W-940, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Miscellaneous

### We Will Buy Carloads

At Chicago or central zone ceilings

Frozen beef cheek meat  
Frozen beef cooked tripe  
Frozen pork cheek meat  
Frozen pork hearts  
Frozen pork snouts  
Frozen pork tongues  
Frozen boneless veal meat  
All packed 100# boxes or cartons

FRANK A. BLUM & SONS

1218-49 West Carson Street  
Pittsburgh 19, Pa.

## Wilmington Provision Company

*Slaughterers of*  
**CATTLE - HOGS - LAMBS - CALVES**  
**TOWER BRAND MEATS**  
U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE

## Help Wanted

WANTED: Hog casing foreman. Large packer. Give full details in first letter. W-921, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INDEPENDENT sausage manufacturer in Michigan wants a man to take charge of sausage production. Give details of past experience, age and salary expected. W-918, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Pork cutters and beef boners wanted. Modern plant, excellent working conditions. Permanent. Write E. C. Malo, Del Monte Meat Co., 308 S.E. Oak St., Portland, Oregon.

WANTED: Superintendent to take charge of beef and hog kill floor and cutting and rendering operations in small plant. Give full particulars as to age and past experience. Home Packing Co., 227 E. Summit St., Ann Arbor, Michigan.

WANTED: Superintendent by company operating medium sized packing house and ice plant. Must be thoroughly experienced in all packing house operations, including slaughtering, processing, sausage manufacturing and rendering. Must have the mechanical knowledge to supervise refrigeration, mechanical and maintenance work. W-926, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## MEAT EXECUTIVE

With Retail Meat  
Merchandising Experience

Opening now exists for this man with national chain store organization. Excellent future. State experience, age and present position. All replies in strict confidence.

W-943

THE NATIONAL PROVISIONER  
407 S. Dearborn St., Chicago 5, Ill.

## Man Accustomed to High Earnings

WANTED, high-class salesman for splendid opportunity and good future with growing concern. Full line of seasonings for meat packers, bakers and confectioners. Acquaintance in the meat packing field would be helpful but not essential. Operations in the Chicago, Ohio, Michigan and Indiana territories. W-942, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced slaughterhouse butchers. Excellent pay. Good working conditions in new plant just built. Post-war position. Marvelous opportunity for advancement. Write Walton Packing Company, 216 Walton Street, Syracuse, N. Y.

## Help Wanted

WANTED: Good cattle dresser. Highest wages, working conditions very favorable. 52 weeks' employment a year guaranteed. W-947, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE REFRIGERATING ENGINEER: Good salary, plant in New York Area. Give full details in first letter. W-944, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment for Sale

### MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—x11 Meat grinders; 1—x27 Buffalo Silent Cutter; 1—Creamy x152-Y Ice Breaker. Inspect our stock at 220 Dearborn St., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

KNITTING MACHINES: Complete for stockinette and meat bag business. Mostly Stafford and Holt machines, 3/4" to 21" inclusive. Good assortment, extra cylinders. Good running order. Price reasonable. FS-922, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

1 Boss mixer—400 lb. capacity with gear drive and bottom unloader, without motor, in running order @ \$75.00. 1 Boss silent cutter—250 lb. capacity, bell unloader, gear drive, without motor, in running order @ \$250.00. 1 Startervert forced draft fan with coupling for direct connection, without 30 H.P. motor. In running order @ \$200.00. Above prices all f.o.b. Cleveland, Ohio. FS-935, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment Wanted

Wanted: Used 7 1/2 H.P. self-contained ammonia compressor, complete with condenser, motor and all necessary valves, fittings and gauges. W-939, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: At once, Swenson horizontal tube double effect glue evaporator 200 or more, inch and a quarter copper tubes, eight feet long. W. Harris & Co. Limited, 200 Keating St., Toronto, Ont. Canada.

## Plant Wanted

WANTED: Plant suitable for manufacturing sausage. Chicago area. Equipped with coolers. Rent or buy. Give space and price. W-985, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Miscellaneous

WANTED TO LOCATE: My uncle, named Schulz, about 52 years old, thought to be in the packing industry in the Chicago area. Hans-Joachim Schulz, Prisoner-of-war. Contact Miss Palmer, American Red Cross, Foreign Service, 616 S. Michigan Ave., Chicago 5, Ill.

B.A.I. EST. 13

## PHILADELPHIA BONELESS BEEF CO.

223 Callowhill Street Philadelphia 23, Pa.

RECEIVERS OF

Straight and Mixed Carload Shipments

BEEF AND PORK

# Meat and Gravy

A November issue of *The Meat Trades' Journal*, published in London, carried the following news item under the heading, "Meat Supply Assured." We pass it along because we believe many packers will find it of interest in view of current war developments and the difficulties under which the industry has been operating:

*The United States is now in a position to assure most of the United Nations of a meat supply, a high official told Reuter. In reference apparently to Argentina's place in the present meat market, he declared: "The U. S. will be able to ship enough pork and beef abroad at short notice to make the United Nations independent of the whims and wiles of a nation unfriendly to our cause."*

*The official predicted that next spring's slaughtering would be one of the highest on record, and revealed that the present meat stocks are extensive. "Even if we were called upon to supply the total meat demand of the United Nations to-morrow we would have to cut our present meat rations by only one-tenth—and that merely for a few months."*



Highlights in the life of Nealie J. Ballard, office manager of Swift & Company's Amarillo, Tex., unit, were brought to public attention recently when he was interviewed by a local newspaperwoman. In order to claim the spotlight, Ballard did nothing more spectacular than walk down the street. Because he was the twelfth person to pass the reporter, she "put the finger on him" in keeping with a regular feature of the newspaper in which the twelfth person to pass a given spot in the city is asked for details of his life's history. Born on a farm in Natchitoches, La., Ballard said that he took such a dislike to farming that he migrated to the city at an early age, settling finally in Amarillo after living in other Texas towns. He finds his work "very fascinating," he said. He has been with Swift for 18 years.



## Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Australia was looking toward America for ideas on how to build up its meat packing facilities back in 1895, according to an article in THE NATIONAL PROVISIONER of that time, which explained: "A movement is now on foot to collect by subscription in the (Australian) trade the sum of \$5,000 to send a couple of men over to Chicago and Kansas City in search of knowledge, to be subsequently propagated in the Antipodes. This is decidedly a compliment to our packers and originates from an Australian gentleman who some time ago visited the cities mentioned and was so impressed with all he saw that on his return home he lost no time in laying before his friends their weaknesses and the futility of any effort to compete against America while they were still so far behind the times in regard to machinery, methods of curing, smoking, chilling, transportation, etc., and the general manipulations and treatment of the miscellaneous products of the packinghouse."

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*While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.*

*The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.*

# THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

## ALPHABETICAL INDEX TO VOLUME III,

### COVERING ALL ISSUES FROM JULY 1 TO DECEMBER 30, 1944, INCLUSIVE

This index lists alphabetically principal articles and items which have appeared during the past six months. Market and statistical information appearing regularly, but not indexed, includes the following: Livestock Market Receipts and Prices, Packers' Livestock Purchases, Slaughter Reports, Weekly Hog Cut-Out Tests, Provision and Lard Market Reviews and Charts, Tallow and Grease Market Reviews, Rendering Material and Fertilizer Markets, By-Product Charts and Prices, Vegetable Oil Market Reviews and Charts, Hide and Skin Market Reviews and Charts, Financial Notes, CCC Purchases and current news of the various fields covered. The current volume also contains

summaries of important regulations, amendments, etc., issued by the War Production Board, Office of Price Administration, War Food Administration, Office of Defense Transportation and other special war agencies of the federal government.

Departmental features appearing regularly include Processing Points, Plant Operation and Maintenance, Merchandising Methods, New Equipment and Supplies, Meat and Gravy and Up and Down the Meat Trail. Incorporated in the latter section is Industry Gold Stars, a column listing industry employees who have died in the service of the nation, and the new personal feature, Know Your Fellow Packers.

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